



# MENU

## CHRISTMAS IN JULY

### Seafood

Shucked Oysters with Shallot Mignonette/Lemon/Pomegranate Dressing  
Marinated Stanley Octopus with Romesco Sauce  
Whole Cooked Tiger Prawns with Marie Rose Sauce  
Smoked Tasmanian Salmon with Caper Berries and  
Horseradish Crème Fraiche

### Salads

Caesar Salad With Crisp Cos, Creamy Dressing, Croutons,  
Egg, and Parmesan  
Potato and Bacon Salad with Sour Cream Dressing and Spring Onion  
Mixed Leaf Salad with Goddess Dressing, Pickled Red Onion,  
Radish, and Pepitas  
Greek Salad with Cherry Tomatoes, Feta, Olives, Cucumber,  
Oregano, and Capsicum

### Carvery

Roast Turkey With Cranberry Sauce  
Porchetta Stuffed with Rosemary and Garlic, Served with Apple Sauce  
Roast Lamb with Mint Salsa and Gravy

### Hot Selection

Roast Potatoes with Rosemary and Garlic  
Roast Carrots with Thyme and Balsamic  
Roast Pumpkin with Feta and Pepitas  
Roast Parsnip with Maple Chilli Glaze  
Pasta with Pesto, Toasted Almonds, Roasted Cherry Tomato, and Parmesan  
Rice Pilaf with Toasted Rice, Spring Onion, Cranberries, and Pistachios  
Steamed Greens

### Grazing

Selection of Bread with Cultured Butter  
Local and Interstate Charcuterie with Pickles, Preserves, and Crisp Breads  
Coal River Valley Cheeses with Lavosh, Quince, Fruit, and Nuts  
Fresh Raw Vegetables with Dips and Seasonings

### Desserts

Christmas Pudding with Brandy Custard  
Meringue Nests with Chantilly Cream and Fresh Fruit  
Selection of Cakes and Slices  
Fresh Fruit Platters