# CHRISTMAS MENU

## BUFFET ENTREE

oysters, prawns, octopus (ld, lg)
ham, bresaola, mortadella (lgo, ld)
garden salad, potato salad (ld, lg)
pickles, olives, onion jam, guindillas,
breads, condiments (ld, lg)

## SHARED MAINS

roast pork, roast turkey (ld, lg)
roast vegetables, cauliflower cheese (ld, lg)
cranberry, gravy (ld, lg)

## SHARED DESSERT

caramel slice, cherry slice chocolate brownie,
churros, chocolate sauce
smashed pavlovas, cream (lg)
fresh fruit (ld, lg)
Christmas pudding, custard macaroons

Please inform a team member if you have allergies or intolerances.
We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan
LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option
A - Australian | I - Imported | M - Mixed

# CHRISTMAS BEV MENU

**BEERS & CIDER**

Great Northern, Hahn Super Dry 3.5%,
Swan Draught, Stone & Wood Pacific Ale,
Heineken, Carlton Dry, Hard Rated,
James Squire Ginger Beer, 5 Seeds Apple Cider,
Guinness, Kilkenny

**WINE**

Mr Mason Sparkling Brut
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

**NON-ALC**

Sparkling, White & Red Wine
Great Northern 0%

**SOFT DRINKS & JUICES**

**TEA& COFFEE**