



Celebrate Christmas Day in style

salads, breads

Selection of breads freshly baked (gluten free option available)

Moroccan spiced roast pumpkin, quinoa, haloumi salad, rocket with mustard balsamic dressing (V,GF)

Fresh garden salad with vinaigrette (V,GF,LF)

Greek Salad (V,GF)

Create your own Caesar salad (GF)

Bbq asparagus caprese salad (V,GF)

seafood selection

Cooked Australian prawn with cocktail sauce (GF,LF)

Oysters natural: mignonette dressing, soy chilli dressing, lime aioli (GF,LF)

Mussels with lemongrass ginger, garlic, chilli, dressing (GF,LF)

Cajun spiced, chargrilled lemon peppered calamari (LF)

main dishes

Honey pineapple spiced classic baked ham, apple sauce (GF,LF)

Roast Turkey, apricot stuffing with cranberry sauce (GF,LF)

Char grill tenderloin of beef, sautéed mushroom with dienne sauce (GF,LF)

Smoke char grill lamb rack with fresh garden herbs, red currant jus and baby veges (GF,LF)

Butter chicken with aromatic basmati rice, mint raita, mango chutney, poppadum

Pumpkin, spinach, gnocchi, sage, cream sauce

Rosemary garlic baked potato chats (GF,LF)

Butter honey glazed turned carrot, broccolini with garlic, toasted almond, hollandaise sauce (GF)

dessert selection

Homemade Christmas pudding with brandy custard

Selection of cheesecake, pastries fruit mince, Pavlova, fruit platter

Panna cotta, crème brulee, chocolate mousse, churros

Cheese selection, nuts and crackers, quince paste

(Lactose Free and Gluten Free options available)

beverages

Morgans bay range of wines including sparkling, sauvignon blanc, chardonnay and shiraz cabernet

Furphy Ale, Furphy Crisp and Boags light beer

Soft drinks, juices, tea, filtered coffee

prices

Christmas lunch will be available from 12pm to 3pm

Adults 18+

Young Adults (13 to 17yrs)

Children (5 to 12yrs)

Infants (0 to 4 yrs)

\$195.00

\$145.00

\$69.00

free

(V) = Vegetarian (GF) = Gluten Free (LF) = Lactose Free
Vegan options available with prior notice