

# Christmas Day Lunch Menu

## ENTREE

**West Australian scampi** with crab & prawns with avocado, citrus syrup, champagne jelly & young herbs

^ **Vegetarian:** Baked Heidi gryere souffle, witlof & endive, baby red cabbage & apple balsamic glaze

## MAIN (select one)

**Traditional free-range turkey** with apricot & currant stuffing, potato puree, roasted baby carrots & steamed green beans

**Grain fed pork cutlet** with crisp crackle, potato puree, roasted baby carrots & steamed green beans

*Roasted & steamed vegetables with artisan breads served to the table*

^ **Vegetarian:** Organic white polenta fritters with roasted carrot & cardamon puree, baby vegetables, cabbage shoots & vincotto reduction.

## DESSERT TABLE

Gingerbreads, cookies, macarons, berries, stollen, plum pudding, buche de noel, gateaux, passionfruit merignue tarts, cherry & chocolate mousse, chocolate pralines, panettone, summer berry trifles, apple & ginger crumbles, creme filled chocolate profiteroles, cheesecakes, mince pies and much more!

## BEVERAGES

MCC Sparkling  
MCC Sauvignon Blanc  
Seppelt The Drives  
Chardonnay  
MCC Shiraz  
Heavy and Light beer  
Assorted soft drinks and juices



## KIDS MENU (4-11years old)

Entree: Tempura fish bites

Main: Carved turkey breast with roasted vegetables & gravy

