

CHRISTMAS DAY BRUNCH

with a merry visit from Santa and free-flowing mimosas

MIMOSA BAR

Freshly made mimosas

SALAD BAR

Selection of leaves, cucumber, tomato, onion, avocado, carrot, beetroot, radish served with a selection of dressings

SEAFOOD ON ICE

Poached Exmouth prawns with citrus and Marie rosé sauce

South Australian oysters with citrus and shallot vinegar

Tasmanian salmon gravlax with sweet dill mustard and chive crème fraiche

CHARCUTERIE

Salami, mortadella, jamon serrano and honey-glazed ham served with cornichons, pickled vegetables, capers and a selection of mustards

FRESHLY BAKED BREADS

Selection of rolls: baguette, Turkish and sourdough served with spreads and butter

EGG, WAFFLE & PANCAKE STATION

Eggs Benedict, Royale or Florentine Waffles and pancakes with chocolate sauce, caramel sauce, honey, maple syrup, berry compote and fresh cream

HOT DISHES

Roast root vegetables and brussel sprouts glazed with honey and parsley

Cauliflower cheese

Roast bronze turkey with sage and apricot stuffing and cranberry sauce

Roast chicken with lemon and thyme Roast potato with rosemary, garlic and thyme

WOOD-FIRED GRILL

Pork sausages

Smoked bacon

Plum tomatoes

Stirling Ranges rump cap with selection of mustards and red wine jus

Field mushrooms with soft herb butter

FRESH FRUIT & JUICE BAR

Watermelon, pineapple, honeydew, kiwi, rock melon, orange, grapefruit, cherries, berries

PASTRIES & DESSERTS

Selection of donuts

Danish Pastries: croissant, cinnamon scroll, raspberry custard, chocolate custard & escargot. Selection of macarons, miniature desserts and tarlets

Mince pies

Apple and blueberry crumble

Orange and chocolate mousse cake

Selection of lollies and sweets

\$239 per adult • \$99 per child (5-12 yrs) • Ages 4 and under are free

Please inform us of any dietary restrictions or allergies. We are pleased to offer guidance on suitable menu options to ensure your dining experience is accommodating.