



# Boardwalk Christmas Lunch

Adult \$160 | Under 12yrs \$70

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Bread for the Table  
*Sourdough bread*

## ENTRÉE

Pork and Pistachio Terrine  
Smoked Salmon with Crème Fraîche  
Goat's Cheese and Red Onion Marmalade Tart  
Whole Cooked Prawns with Cocktail Sauce

## CARVERY MAIN COURSE

Carved Glazed Scottsdale Ham  
Herb-Roasted Turkey Breast  
*Served with rich red wine gravy, cranberry sauce,  
and a variety of mustards*

## CHAFFING DISHES

Pan-fried Ocean Trout with Dill Cream Sauce  
Mushroom Risotto  
Angus Beef Rump with Béarnaise  
Roast Potatoes and Steamed Pink Eye Potatoes  
Roast Pumpkin  
Steamed Seasonal Vegetables

## FESTIVE DESSERT BUFFET

Including Plum Pudding and Soft Serve Ice Cream

Menu subject to change.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.