Christmas
SET LUNCH MENU

Two Course - $46 pp Three Course - $62 pp
Two Course (Kids Under 12) - $25 pp

Minimum number of guests - 18 Adults

Please choose two options from each course to be served alternatively. Note that every second guest at the table will receive one of the two options chosen for that course. The Two Course combination must be the same for all guests (i.e., Entrees & Mains or Mains & Desserts).

ENTREE

Cream of Pumpkin Soup, with Toast (v) (gfo)

Mushroom Arancinis, with Truffle Mayonnaise (v)

Lemon Myrtle Calamari, served with Aioli

DESSERT

Pavlova topped with Fresh Berries and Passion fruit

Traditional Christmas Pudding, served with Brandy Custard and Vanilla Ice Cream

Raspberry Cheesecake, accompanied by Double Cream and Fresh Berries (gf)

MAIN

Honey-Glazed Leg Ham & Roast Turkey Breast with Cranberry Sauce

Grilled Barramundi (gf)

Mediterranean Chicken Supreme (gf)

All mains above are served with pumpkin, potato, carrot, green beans, and gravy.

Vegetarian Option

Ricotta & Spinach Cannelloni Baked in Napoli Sauce, served with Roquette and Parmesan Salad (v)

KIDS MEAL

Small Main and Ice Cream

v - Vegetarian gf - Gluten friendly gfo - Gluten friendly option available

We understand each guest has different requirements, and every endeavour is made to accommodate special meal requests. However, we are unable to guarantee allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

Christmas
ENTREE + MAIN

G'DayChef

Two Course - $46 Per Person

Minimum number of guests - 18 Adults

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ENTREE

Cream of Pumpkin Soup, served with Toast (v) (gfo)

Mushroom Arancinis, with Truffle Mayonnaise (v)

Lemon Myrtle Calamari, served with Aioli

MAIN

Honey-Glazed Leg Ham & Roast Turkey Breast with Cranberry Sauce

Grilled Barramundi (gf)

Mediterranean Chicken Supreme (gf)

All mains above are served with pumpkin, potato, carrot, green Beans, and gravy.

Vegetarian Option

Ricotta & Spinach Cannelloni Baked in Napoli Sauce,
served with Roquette and Parmesan Salad

v - Vegetarian gf - Gluten friendly gfo - Gluten friendly option available

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Christmas
MAIN + DESSERT

Two Course - $46 Per Person
Minimum number of guests - 18 Adults

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MAIN

Honey-Glazed Leg Ham & Roast Turkey Breast with Cranberry Sauce

Grilled Barramundi (gf)

Mediterranean Chicken Supreme (gf)

All mains above are served with pumpkin, potato, carrot, green Beans, and gravy.

Vegetarian Option

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served with Roquette and Parmesan Salad

DESSERT

Pavlova topped with Fresh Berries and Passion fruit

Traditional Christmas Pudding
served with Brandy Custard and Vanilla Ice Cream

Raspberry Cheesecake, accompanied by Double Cream and Fresh Berries (GF)

v - Vegetarian gf - Gluten friendly gfo - Gluten friendly option available
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