

Waterfront HOTEL

Christmas Menu

\$110 per adult | \$65 per child (under 12) | Under 3 free

ENTREE

Prawn Cocktail Salad (M)(GF)(L)

Tiger prawns and shrimp with house-made cocktail sauce, lettuce, red onion, and cherry tomatoes.

Pumpkin & Feta Cheese Arancini

Arancini served with romesco sauce and shaved parmesan.

Smoked Beef & Focaccia (LFO)

Chilled smoked beef with balsamic soy jelly, basil & sundried tomato focaccia, and pesto butter.

MAIN

Christmas Roast (GF)(LF)

Ham, pork, turkey, roasted vegetables and gravy.

Stuffed Chicken Breast (GF)

Chicken breast stuffed with dried apricot, spinach, and ricotta, served with mashed potato, broccolini, sweet potato crisps and whisky glaze.

Teriyaki & Sesame Salmon (A) (GF)(LFO)

Sesame-crusted teriyaki salmon with sweet potato mash, seasonal greens and sriracha aioli.

DESSERT

Christmas Pudding

Traditional Christmas pudding served with brandy custard and ice cream.

Dark Chocolate Tart

Served with raspberry sorbet and crushed pistachios.

Spiced Poached Pear (GFO)

Served with ice cream, crushed meringue, maple mascarpone and granola.

(V) Vegetarian | (GF) Gluten friendly | (VO) Vegetarian option can be requested |
(GFO) Gluten friendly can be requested | (VVO) Vegan option can be requested | (VV) Vegan
Seafood - (A) Australian (I) Imported (M) Mixed Origin

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HOTEL

Christmas Vegan Menu

PRE-ORDER ESSENTIAL

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Mushroom Crostini (L)

Basil and sundried tomato focaccia topped with lemon and thyme oyster mushrooms, hummus and balsamic glaze.

Vegetable Stack (GF)(L)

Grilled pumpkin, sweet potato, zucchini and mushroom stack served with seasonal greens and teriyaki sauce.

Spiced Poached Pear (GF)(L)

Served with vegan ice cream, biscuit soil and maple syrup.

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