



Grand Charcuterie Grazing Station & Build Your Own Festive Christmas Garden



Artisan Cheese Selection (V, GF)

Brie, vintage cheddar, blue cheese and onion ash rolled goat's cheese
with figs and native bush honey

Freshly Baked Breads & Charcuterie Selection (DF)

Baked baguettes, lavosh and grissini sticks
Sliced chorizo, salami and sopressa

Dips & Accompaniments (V, GF)

Semi-dried tomato sauce vierge
French onion cream cheese with spinach
Smoked beetroot dip with yoghurt and aromatic spices

Grazing Garden Selection (V, GF, DF)

Marinated olives
Roasted marinated vegetables
Candied walnuts
Red wine poached pears
Native honeycomb

Fresh Garden Greens (V, VG, GF, DF)

Mixed leaf salad, witlof and baby gem lettuce
Heirloom tomatoes, cucumber ribbons, freshly roasted beetroot
and house-made pickles
Selection of creamy herb and raspberry balsamic dressings

Tropical Queensland Fruit Selection (V, VG, GF, DF)

Local North Queensland mangoes, avocados, passionfruit,
dragon fruit and fresh coconuts

From the Sea

Mixed Endeavour, tiger and red spot prawns (A)
Blue swimmer crabs (A)
Fresh oysters (A)





From the Carvery

Slow-Roasted Beef Striploin (GF)

Garlic-roasted field mushrooms, vine tomatoes, pink pepper and red currant jus

Slow-Roasted Turkey Breast (GF)

Apricot, cranberry farce, thyme, rosemary and sage jus

Double-Smoked Leg Ham (GF, DF)

Dijon, mulled blackberry and Grand Marnier glaze

Oven-Baked Spanish Mackerel (A)

Herb, fruit and nut couscous with passionfruit beurre blanc

Christmas Cannelloni (V)

Spinach, basil, ricotta, lemon and pine nut stuffed cannelloni, finished with spiced tomato Napolitana sauce and buffalo mozzarella

Panaché of Seasonal Vegetables (GF, DF, V, VG)

Roasted royal potatoes, carrots, beans, char-grilled asparagus, gremolata and minted peas

Smoked Sweet Potato Mash (V, GF)

Buttery sweet potato mash with rosemary and freshly grated nutmeg

Festive Dessert Buffet

Chocolate Fountain Experience

Fresh strawberries, seasonal fruits, marshmallows, pineapple and dragon fruit coulis

Warm Christmas Sticky Date Pudding (V)

Served with Baileys Irish cream custard

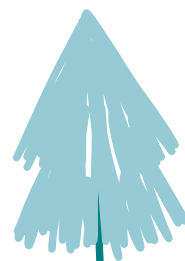
Crème Fraîche & Basil Panna Cotta (GF)

Dom Pérignon strawberry jelly and fresh thyme

White Chocolate, Lavender & Orange Brûlée (GF, V)

Creamy Chocolate & Coconut Bavaois (GF, V)

Cherry compote and maraschino cherries



TERMS & CONDITIONS

All tickets must be paid in full at the time of purchase. Please note that the hotel does not offer refunds.

We are committed to the responsible service of alcohol. Alcoholic beverages will only be served to guests aged 18 years and over. Adults who choose not to consume alcohol are not eligible for a discount on beverage packages.

Children aged 12 years and under will receive a gift from Santa during lunch.

The advertised food and beverage menus will be served as outlined, with vegetarian, vegan, and gluten-free options available on the buffet. Please note that all food is prepared in a kitchen where nuts, dairy, seafood, and gluten may be present.

Guests are welcome to use the pool at their own risk, as there is no lifeguard on duty. Children under 16 years of age must be supervised by a parent or guardian at all times while in the pool area.

Guests seated on the Verandah may be relocated to the Garden Terrace in the event of inclement weather.

Seating requests are subject to availability. Guests who do not purchase tickets together cannot be guaranteed seating together.

