



GRAND CHARCUTERIE GRAZING STATION

An eye-catching surprise of local produce.

Local cheeses - sharp cheddar, smoked cheese
& blue cheese

Baked brie w/ brandy & stewed fruits

Cured meats - salami, chorizo & sopressa

Dips - basil pesto (GF, V), smoked beetroot labneh (GF, V)

Spanish capsicum & lemon romesco (GF, V)

Croutons, lavosh, grissini

Fresh local, tropical fruits, cornichons & olives (V, VG)

MERRY CHRISTMAS GARDEN

Build your own festive garden!

Baby gem lettuce, mixed leaves, baby tomatoes, cucumber
ribbons, beetroots, roasted cold vegetables, candied pecans,
local mangos, avocados, radish, pickled onions, carrot
& cabbage, whipped feta

Creamy dressings, aged balsamic vinegar,
grapefruit & mustard vinaigrette

Selection of toasted & fresh breads

FROM THE OCEAN

Chilled seafood on a bed of ice.

Fresh local prawns, fresh oysters,
blue swimmer crab, smoked salmon

Lemon wedges, house-made cocktail sauce, tartare sauce
& zesty gremolata





FROM THE LAND

All your favourite Christmas carvery classics.

Double smoked leg ham w/ cinnamon, honey, bourbon & pineapple glaze (GF, DF)

Slow roasted turkey breast chestnut & apricot farce w/ turkey demi glaze (GF)

Slow roasted 54 degree beef striploin w/ confit garlic, roasted shallots & cabernet merlot & thyme jus (GF, DF)

Pan seared local Spanish mackerel w/ Persian dill & saffron rice, finger lime beurre blanc & salmon pearls (GF)

Roasted Queensland Blue pumpkin pie w/ mushroom duxelles (V)

Christmas melody of panache vegetables - roasted potatoes, carrots, peas, beans, blistered tomatoes, sweet potato, asparagus & gremolata (GF, DF, V, VG)

Cauliflower gratin w/ fresh nutmeg & gruyere cheese (V)

SWEET CELEBRATION

Festive dessert buffet w/ chocolate fountain, fresh strawberries, fruit skewers, marshmallows & churros.

Christmas pudding w/ whiskey crème anglaise

North Queensland fruit pavlova w/ double cream & crystalised ginger (GF)

Creamy coconut mousse w/ candied coconut & cherry compote

Cheeky toffee apple panna cotta (GF)





TERMS & CONDITIONS

All tickets must be paid for in full at the time of purchase, and the hotel does not offer refunds.

We are committed to responsible service of alcohol, which means alcoholic drinks will only be served to guests aged 18 and over. Adults who choose not to drink alcohol will not receive a discount on beverage packages.

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

The food and beverage menus will be served as advertised, 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, but do so at their own risk as there is no lifeguard on duty. Children under 16 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, and guests who do not purchase tickets together may not be seated together.

Stay Festive

