Christmas Menu

MIXED BREAD SELECTION

(GF options available)

Ciabatta, Turkish Bread, Dinner Roll Butter, Olive Oil, Balsamic Vinegar, Dukka

CARVERY SELECTION

CONDIMENTS

Seeded Mustard, Dijon Mustard, Hot English Mustard, Sweet Chilli Sauce, Horseradish, Cranberry Sauce, Apple Sauce, BBQ Sauce & Tomato Sauce.

Roast Pork (GF, DF) - Traditional roast pork with crispy crackle & spiced apple sauce.
Roast Beef (GF, DF) - Mustard crusted roast beef braised in a red wine sauce.
Baked Ham (GF, DF) - Baked maple glazed ham scented with cinnamon, cloves & oranges.
Roast Turkey (GF, DF) - Orange scented roast turkey with Christmas stuffing.
Yorkshire Puddings (V) - Traditional Yorkshire pudding.

HOT SELECTION

Scalloped Potatoes (V, GF) - Creamy thin sliced potatoes topped with parmesan cheese & baked until golden brown. Traditional Roast Vegetables (V, GF, DF) - Pumpkin, potato, sweet potato & parsnip seasoned with herbs & spices. Broccoli & Cauliflower au Gratin (V, GF) - Broccoli & cauliflower coated in a gluten free bechamel sauce, topped with cheese & baked until golden brown.

Steamed Mixed Vegetables (V, GF, DF) - Steamed carrot & zucchini, seasoned with salt, pepper & olive oil. **Wok Fried Garlic Green Beans** (V, GF, DF) - Wok fried beans smothered in garlic.

Honey Glazed Carrots (V, GF, DF) - Roasted carrots glazed in sticky honey sauce & topped with sesame seeds. Traditional Gravy (DF, GF) - Rich pan juice gravy.

COLD SELECTION

Potato Salad (V, GF) - Classic potato salad in a creamy herb dressing.

Garden Salad (V, GF, DF) - Fresh vegetables, capsicum, cucumber, onion, cherry tomatoes, lettuce & house dressing. **MYO Caesar Salad** (V, GF) - Build your own Caesar salad with crispy cos lettuce, parmesan cheese, bacon lardons, poached eggs, gluten free croutons & house-made Caesar dressing.

SEAFOOD SELECTION

Prawns, natural oysters & Moreton Bay bugs served with cocktail sauce, lemon wedges, tequila, chilli dressing & tartare sauce.

CHRISTMAS GRAZING TABLE

A selection of ham off the bone, smoked salmon, Hungarian salami & mixed chicken pieces. House-made pickled vegetables, sauces & dips.

A selection of Heritage blue cheese, Triple brie, Black Jack cheddar, crackers and quince paste. House roasted mixed nuts & antipasto vegetables.

DESSERTS

Bread & Butter Pudding (V) - Traditional bread & butter pudding with rich custard inside. Pavlova (V, GF) - Pavlova with a sweet Chantilly cream & mixed local fruit salsa. Chocolate Mud Cake (V, GF) - Rich chocolate mud cake served with a side of cream & mixed berry coulis. Plum Pudding with Brandy Custard Selection of Cakes & Slices

*This menu is subject to change. Traces of nuts, dairy, gluten, and shellfish may be present in these dishes.