



TANGALOOMA
ISLAND RESORT



CELEBRATE YOUR CHRISTMAS WITH US

CHRISTMAS *Lunch*



WATERFRONT PAVILION

THURSDAY 25 DECEMBER | 11:00AM - 1:00PM

BOOKINGS ESSENTIAL, PLEASE SEE RECEPTION

CHRISTMAS *Menu*

ADULTS (18+ INC. DRINKS PACKAGE) \$219 | KIDS (4 - 14 YRS) \$99 | INFANTS (0 - 3) FREE

CHRISTMAS DAY BUFFET

COLD BUFFET

- Selection of smoked & cured meats
- Antipasto Selection
- Australian Cheeses
- Tossed Garden Salad *GF NF*
- Mediterranean Salad *DF NF*
- Assorted rolls & breadsticks

SEAFOOD ON ICE

- Fresh King Prawns
- Coffin Bay Oysters
- Mussels



HOT SELECTION

- Red currant glazed pork loin with summer peaches *DF GF*
- Roast Christmas turkey with orange, thyme and parsley stuffing *DF GF*
Stuffing contains Gluten and Dairy, but will be served separately
- Garlic and rosemary roasted lamb leg with charred red onion and fried mint leaves *DF GF NF*
- English spinach, sundried tomato and asparagus fettuccine with a basil cream sauce *VEG*
- Paprika and parsley roasted potatoes, honey roasted pumpkin *V GF DF NF*
- Steamed seasonal vegetables *VEG GF NF*
- Baked Salmon *DF GF NF*

DESSERT BUFFET

ALL DESSERT OPTIONS ARE VEGETARIAN. GF OPTIONS ARE AVAILABLE ON REQUEST

- Chocolate Profiteroles
- Plum Pudding & Brandy Custard
- Mince Pies
- Fruit Platter *GF DF*



BEVERAGES

ADULTS

- House Beers
- House wines; white, red, sparkling
- Selection of Soft Drinks and Juices

KIDS

- Selection of Soft Drinks and Juices

LUNCH WILL CONCLUDE AT 1:00PM SHARP

GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE | V - VEGAN | VEG - VEGETARIAN