



CHRISTMAS DINNER

| SOUP |

Local roasted vegetable soup / cheese thyme and bread soup.
Croutons, bacon, and assorted condiments.

| BAKERY |

Selection of Traditional Vienna loaf of white, wholemeal,
mixed grain, Baguettes, rolls and rye served with
Extra Virgin Olive Oil and butters

| COLD SELECTION |

Traditional German potato salad with grain mustard and bacon.
Sprout salad with , Spanish onions, tomato, coriander, spices and lemon juice.
Italian pasta salad with basil pesto , olives, and sun dried tomato.
Grilled vegetable salad.
Antipasto platter with cheese and cured meats.
Make your own salad with Mesclun lettuce, assorted condiments, croutons & house dressing.
Charcuterie of local cured meats with pickles and relishes.

| HOT SELECTION |

Whole baby lamb on carving station.
Jerk spice roasted chicken pieces.
Barramundi fillet served with lemon butter sauce.
Pork vindaloo served with steam rice.
Vegetable lasagne with béchamel , Napoli and mild cheddar.
Lamb moussaka with eggplant, tomato and cheese.
Assorted pizzas with meat,veg topping.
Camp oven of Local Roasted vegetables.

| FROM THE GRILL |

Eye fillet steak (100gms) cooked to your choice served with mushroom, Dianne and pepper sauce.

| DESSERT BUFFET |

Fresh fruit tart.
Assorted French pastries.
Homemade mango cheese cake.
Black forest gateaux.
Ice cream station, assorted toppings.

| BEVERAGE INCLUSIONS |

Selection of O'Reilly's Canungra Valley Vineyard wines,
Burleigh Brewing Co beers,soft drinks and juices.

Share your Christmas on social media!



#OReillysRainforestRetreat



@oreillysrainforestretreat

