



CHRISTMAS LUNCH

| SOUP |

Green pea and thyme soup.
Smoked ham, garlic and herb crostini, croutons, bacon, and assorted condiments

| BAKERY |

Array selection of house baked breads with Extra Virgin Olive Oil, relishes and mulled wine butter.

| COLD SELECTION |

Thai glass noodle and raw papaya salad, carrot, mint, red onions tossed in nam jim dressing.
Garden vegetable salad with roasted garlic and thyme dressing.
Quinoa and spinach salad bush tomatoes, baby mozzarella and basil pesto.
Italian antipasto platter with marinated vegetables, olives, pickles, dips and relishes.

| SEAFOOD |

Local king prawns with lemons, limes & cocktail sauce.
Slow cooked steamed Tasmanian salmon served cold dressed with horseradish cream and pickles cucumber.
Tasmanian shucked fresh oysters with passion fruit vinegar, shallot vinegar, lemon and lime.
New Zealand green lip mussels marinated in Asian spices and chili.

| XMAS CARVERY |

Traditional slow roasted turkey cooked with Smokey bacon and herb garlic butter served with cranberry jus. Bread sauce and own gravy.
Slow cooked Pork cooked with apple cider roasted apples and roasted onions served with traditional apple sauce.
Honey and maple glazed Baked leg of ham.
Malaysian veg curry with steam rice. (veg)
Fungi trifolati with beans, green peas basil and truffle essence.
Garlic and butter roasted potato.
Local roasted queens land blue pumpkin, Brussel sprouts, onion.
Fresh tossed panache veg and honey glazed baby carrots.

| DESSERT BUFFET |

O'Reilly's traditional Christmas pudding with calvados custard.
Fruit mince pies.
Traditional Yule log.
Petit four.

| KID'S CORNER |

A selection of Lollies, Cookies, rainbowcake, truffles, fudge, cupcakes, macaroons and Croquembouche.

| BEVERAGE INCLUSIONS |

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

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