



# 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 tomatoes.  
Grilled vegetable salad.  
Antipasto platter with cheese and cured meats.  
Make your own salad with Mesclun lettuce, assorted condiments, croutons and 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 and vegetable 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 with assorted toppings.

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