



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 and 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 vegetable curry with steam rice. (V)
Fungi trifolati with beans, green peas basil and truffle essence.
Garlic and butter roasted potato.
Local roasted queens land blue pumpkin, Brussel sprouts and 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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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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