



K'GARI

*Christmas*

IN PARADISE

LUNCH MENU

ADULTS \$190 (15+) CHILD \$85 (8-14yo) JUNIOR \$55 (4-7yo)

## MIXED BREAD SELECTION

GF OPTIONS AVAILABLE

Ciabatta, Turkish bread, dinner roll.

Butter, olive oil, balsamic vinegar, dukkah.

## CARVERY SELECTION

### ROAST PORK (GF) (DF)

Traditional roast pork with crispy crackle and spiced apple sauce.

### ROAST BEEF (GF) (DF)

Roast beef with a mustard crust, braised in red wine sauce.

### BAKED HAM (GF) (DF)

Maple glazed ham, infused with cinnamon, cloves and oranges.

### ROAST TURKEY (GF) (DF)

Orange-scented turkey, roasted and served with Christmas stuffing.

### YORKSHIRE PUDDING (V)

Crispy, golden Yorkshire puddings made with British tradition.

## CONDIMENTS

Seeded mustard, Dijon mustard, Hot English mustard, sweet chilli sauce, horseradish, cranberry sauce, apple sauce, BBQ sauce, tomato sauce.

## HOT SELECTION

### SCALLOPED POTATOES (V) (GF)

Creamy thin-sliced potatoes, topped with parmesan cheese and baked until golden brown.

### TRADITIONAL ROAST VEGETABLES (V) (GF) (DF)

Baked pumpkin, potato, sweet potato and parsnip, seasoned with fragrant herbs and spices.

### BROCCOLI AND CAULIFLOWER AU GRATIN (V) (GF)

Broccoli and cauliflower covered with a gluten free bechamel sauce, topped with cheese and baked until golden brown.

### STEAMED MIXED VEGETABLES (V) (GF) (DF)

Steamed carrot and zucchini seasoned with salt, pepper and olive oil.

### BUTTERED CORN COBS (V) (GF)

Succulent corn on the cob, served with butter and a seasoned coating.

### WOK-FRIED GARLIC BEANS (V) (GF) (DF)

Garlic-covered green beans seared to perfection.

### HONEY-GLAZED CARROTS (V) (GF) (DF)

Roasted carrots glazed in a sticky honey sauce and topped with sesame seeds.

### TRADITIONAL GRAVY (GF) (DF)

Flavourful and rich pan-made gravy to compliment your Christmas roast.

(V) = VEGETARIAN (GF) = GLUTEN FREE (DF) = DAIRY FREE



## COLD SELECTION

### COLESLAW (V) (GF)

Chiffonade red and green cabbage in a tangy aioli dressing, topped with fresh seasonal herbs.

### POTATO SALAD (V) (GF)

Classic potato salad in a creamy herb dressing.

### GARDEN SALAD (V) (GF) (DF)

An array of fresh vegetables; red and green capsicum, cucumber, Spanish onion and cherry tomatoes, mixed with crisp lettuce leaves and blended with a house dressing.

### BYO CAESAR SALAD (V) (GF) (GF CROUTONS)

Build your own Caesar salad, crispy cos lettuce, parmesan cheese, bacon lardons, poached eggs, crisp croutons and a house-made Caesar dressing.

## CHRISTMAS GRAZING TABLE

A selection of ham-off-the-bone, smoked salmon, Hungarian salami, pastrami and roast chicken.

House-made pickled vegetables paired with sauces and dips.

A selection of heritage blue, triple brie, beech wood smoked, black jack cheddar, crackers and quince paste.

Mixed nuts roasted in-house.

A variety of roasted antipasto vegetables.

## SEAFOOD SELECTION

Prawns, natural oysters and Moreton Bay bugs served with cocktail sauce, lemon wedges, tequila, chilli dressing and tartare sauce.

## DESSERTS

### BREAD AND BUTTER PUDDING (V)

Traditional bread and butter pudding with golden, buttery outside and rich custard centre.

### PAVLOVA (V) (GF)

Served with a sweet Chantilly cream and mixed local fruit salsa.

### CHOCOLATE MUD CAKE (V) (GF)

Classic chocolate mud cake served with a side of cream and mixed berry coulis.

### PANNA COTTA (V) (GF WITHOUT BISCOTTI)

House-made Christmas spiced panna cotta with a sweet cherry glaze and biscotti.

### PLUM PUDDING

Traditional plum pudding served with a delectable brandy custard.

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