

Christmas Menu

SALADS & BREADS

Selection of Freshly Baked Bread (GF on request)

Fresh Greek Salad

Heirloom tomato, kalamata olives, feta, and balsamic dressing (V, GF)

Charred Haloumi & Grilled Peach Salad

Grilled peaches, quinoa, pomengranate, olives, roasted beetroot & arugula (V,GF)

Thai Chicken Salad

Tender grilled Thai-style chicken, garden cucumber, lemon grass dressinn

SEAFOOD SELECTION

Australian Prawns (A)

Cooked Australian prawns, served chilled with classic cocktail sauce

Oysters Three Ways (A)

Freshly shucked oysters, served natural, mignonette and delicate ponzu dressing

Newzealand Mussels (I)

Mussels with aromatic lemongrass, ginger, garlic and chilli dressing

Beetroot-Glazed Smoked Salmon (A)

Delicately smoked salmon, beetroot glazed and served with wasabi mayonnaise

Crispy Salt & Pepper Calamari (I)

Tender calamari, lightly crisped and seasoned with aromatic salt and pepper, served with lime and chilli aioli

MAIN DISHES

Maple & Honey Glazed Baked Ham

Classic baked ham glazed with maple, honey and wholegrain mustard, complemented by cinnamon-spiced pineapple and house-made apple sauce

(LF, GF)

Traditional Roast Turkey

Herb-roasted turkey breast served with rich house-made gravy and classic cranberry sauce

Grilled Sirloin Steak

Premium grilled sirloin with a rich red wine jus, accompanied by seasonal vegetables

(GF)

Pan-Seared Salmon

Pan-seared salmon fillet served with potato puree, blistered tomato, hollandaise & balsamic glaze

(GF)

North Indian Butter Chicken

Tender chicken simmered in a luxurious, velvety tomato and cream sauce, infused with fragrant North Indian spices. Served with aromatic basmati rice, crisp papadums, mint raita and mango chutney

Vegetable Lasagne (V)

Layers of tender spinach, roasted carrot and charred capsicum, enriched with creamy mozzarella and finished with a house-made smoked tomato sugo

Rosemary & Garlic Baked Chat Potatoes

Crisp sage baked potatoes, oven-roasted with rosemary and roasted garlic

(V, GF, Nut Free, DF)

Honey-Glazed Carrots

Carrots gently roasted and glazed with premium honey & garlic toasted almonds

(GF, DF)

Roasted Cauliflower Mornay

Cauliflower with classic Mornay sauce, finished with a delicate golden gratin

Sauteed Green Beans

Seasonal green beans, delicately prepared with roasted garlic, toasted almonds and silky hollandaise

(V, GF, DF)

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DESSERTS

Traditional House-Made Christmas Pudding

Rich, traditionally spiced Christmas pudding, gently steamed and served warm with silky brandy custard

Cheesecake Selection & Mince Fruit Tart

An indulgent selection of handcrafted cheesecakes featuring seasonal flavours and elegant finishes

Vanilla Panna Cotta

Berry Compote

Churros & Fudge Sauce

Crisp, golden churros delicately coated with dusted cinnamon, served with warm chocolate fudge sauce, berry coulis

Seasonal Fresh Fruits

Australian & International Cheese Selection

A curated selection of premium cheeses, accompanied by roasted nuts, crackers and quince paste

**** (LF & GF desserts on request) ****

BEVERAGES

Morgans Bay range of wines including Sparkling, Sauvignon Blanc, Chardonnay and Shiraz Cabernet

Carlton Dry, Stella Artois and James Boags light beer

Soft drinks, juices, tea and filtered coffee

****Beverages subject to change****

LUNCH TIMES & MENU PRICES

CHRISTMAS LUNCH WILL BE AVAILABLE FROM 12PM TO 3PM

ADULTS 18+ \$230.00

YOUNG ADULTS (13 TO 17YRS) \$175.00

CHILDREN (5 TO 12YRS) \$80.00

INFANTS (0 TO 4 YRS) \$0.00

****BOOKINGS ARE ESSENTIAL, PLEASE EMAIL ACCOUNTS@SILVERWATERRESORT.COM.AU****

****SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE INFORM YOUR WAITER OR AT THE TIME OF THE BOOKING TO AVOID ANY RISK OF CROSS-CONTAMINATION****