



\$130 per person

Includes one glass
of wine or beer

Christmas Day Lunch Menu - 2018

Entrée

Coconut & reef fish ceviche, puffed organic wild rice, pickled green paw paw, cashew nuts, chilli & lime (GF/DF)

Pepper seared beef sirloin, red capsicum & corn salsa, carrot aioli, herb crumble (GF/DF)

Chicken ballotine, apricot relish, celery mint salad, purple carrot (GF/DF)

Smoked mushroom & beetroot salad, hazelnut, onion & orange (GF/DF/V/VG)

Main Course

Oven baked Coral Coast barramundi, potato rosti, herb infused cherry tomatoes, saffron veloute (GF)

Turkey breast, sage roast potato, carrot cardamom puree, steamed beans, cranberry jus (GF/DF)

Roast pork with orange thyme rub, balsamic red cabbage coulis, honey roasted pumpkin puree, smoked cauliflower (GF/DF)

Confit sweet potato, grilled Tableland zucchini, green beans & tomato cassoulet, olive soil (GF/DF/V/VG)

Dessert

Coconut snowball with textures of tropical fruit (GF/DF/V/VG)

Kewarra spiced tropical fruit Christmas pudding, coconut vanilla sauce & mango sorbet (V)

Homemade chocolate almond cake, berry compote, chocolate soil, roasted almonds & berry cream (V)

Please contact the Events Department to book:

E: events@kewarrabeachresort.com.au

P: 4058 4031