



CHRISTMAS DAY LUNCH

SAT 25 DEC

ARRIVAL FROM 12PM

ENTREES SERVED 12.30PM

BOOK NOW | limited seats available | email info@bundeenacsc.com.au

LUNCHEON MENU

\$90 members | \$99 non-members

On Arrival

warm ciabatta roll, virgin olive oil balsamic, hazelnut dukkah

Entrée | alternate

AVOCADO SEAFOOD COCKTAIL

QLD tiger prawns, avocado, mango salsa, cherry vodka aioli

- or -

SEARED SCALLOPS

pan seared scallops, confit pork belly,

butternut pumpkin & parsnip puree, prosciutto crisp

Main

CHRISTMAS HAM & TURKEY

roast turkey breast and honey glazed ham, apple chestnut

stuffing, duck fat potatoes, glazed heirloom Dutch carrots,

almond broccolini, rich cranberry sage jus

Dessert | alternate

WARM CHRISTMAS PUDDING

with sour cherry anglaise, cinnamon ice cream fresh berries

- or -

CHRISTMAS SOAKED TRIFLE

almond sponge soaked in kirsch, vanilla bean anglaise,

honeydew lime jelly, macerated cherries, mascarpone

CHILDREN'S MENU

\$30 members | \$35 non members | under 12

Choice of:

Chicken Schnitzel, Gravy, Salad & Chips

Cheeseburger & Chips

Battered Fish, Chips & Salad

Bolognese Pasta

Dessert

Traditional Banana Split

VEGETARIAN OPTION

On Arrival

warm ciabatta roll, virgin olive oil, balsamic, hazelnut dukkah

Entrée | TOMATO PANZANELLA

heirloom tomatoes, buffalo mozzarella, basil, pickled onion,

sourdough, redcurrant vinegar, virgin olive oil, balsamic glaze

Main | VEGAN NUT ROAST

with baked baby potatoes, marmalade glazed heirloom

vegetables, sauté brussels sprouts, redcurrant gravy

Dessert | VEGAN SORBET

dark chocolate sorbet, macerated raspberries,

coconut rum custard, almond snow