

# Christmas at the Reef House 2018

## *To Start:*

A seafood tower to share for the table consisting of North Queensland Tiger Prawns, Morton Bay Bugs, freshly shucked Oysters, Smoked Salmon, and house made sauces. Cold cuts and a freshly baked bread rolls.

## *Main Options:*

### **Pork duo**

Traditional Roast pork married with honey glazed double smoked ham  
Poached apple, crackle, baby roasted vegetables & pan juices

### **Turkey Deluxe**

Slow baked succulent breast meat joined with a confit leg croquet, cranberry jelly, parsnip puree, baby carrots & charred Brussels

### **Gourmet Roast beef**

Tender eye fillet slow roasted, truffle mashed potato braised leeks, butter nut pumpkin, mustard Jus

## *To Finish:*

Dessert Buffet with a classic warm Christmas pudding with Vanilla Anglaise, tropical Pavlova, a variety of mini gateau pastries, fruit mince Pies, tropical fruit platter, tea coffee, fruit Juice & soft drinks

**\$150.00 per person** - Bookings Essential: 4080 2600 or [reservations@reefhouse.com.au](mailto:reservations@reefhouse.com.au)

*\*Vegetarian options available & Dietaries available on request*