



Christmas Eve Dinner Menu - Kalinda Restaurant

BREADS

Selection of just baked breads,
presented to the table

SEAFOOD ON ICE

*Presented with cocktail, calypso, mignonette,
Tabasco, malt vinegar and lemons*

Ocean king prawns
Split Moreton Bay bugs
Fraser Coast spanner crabs
Pacific oysters, black label edition
Steamed mussels and clams

DELI COUNTER

Shaved local smallgoods
Smoked salmon
Country terrines
House pickles, soused red onions,
dill yoghurt, papaya chutney

OUR SALAD

Ancient grains, broccolini tendrils, seeds,
nuts, citrus vinaigrette
Summer salad leaves with various
toppings and dressings
Little potatoes, miso caramel kewpie,
sesame furikake
Turmeric cauliflower, green peas, lentils,
toasted cumin seed yoghurt

SUSHI BAR

Hand crafted nigiri, maki, chirashi and
gunkan sushi with all the trimmings

CHEESE TABLE

Cheddar with peach chutney
Gippsland blue with honeycomb
Agrodolce baked ricotta
Truffle brie gateau
Air dried fruits, crisp breads, crackers,
cherries, plums, apricots

CARVERY

Carved leg ham, Bundaberg rum
and pineapple glaze

HOT SPECIALTIES

Slow roast turkey breast, pan juices
Chestnut, lemon and preserved cherry stuffing
Duck fat roast potatoes
Roast root vegetables
Slow roasted wagyu rump, gravy, mustards and
Yorkshire puddings
Grilled barramundi fillets
Salt and pepper panko dipped squid,
sesame mayonnaise

FESTIVE SWEETS

Eggnog cheesecake
Peach melba pavlova
Raspberry and panettone trifle
Chocolate, cherry nougat yule log
Strawberry pistachio nut tarts
Candied ginger crème brûlée
Sugar and spice fruit cake
Festive plum pudding with burnt calvados sauce
Sugar crusted mince pies
Panna cotta, gingerbread crumbs,
macerated summer berries