



RESTAURANT - WINE - LOUNGE - CAFÉ

Christmas Lunch Pemberton 2025

Appetizer Buffet

Selection of Anti Pasti, Salami, smoked Meats, Prosciutto
Homemade pork terrine
Shrimps with Avocado dip
Smoked Salmon with condiments
Smoked Trout FLR Style
Mixed grilled vegetables Italian style

Middle eastern mezza Mezza

Hummus with truffle
Homemade smoked Eggplant spread
"Muhammara" Lebanese walnut spread
Greek salad, Tomato with feta cheese and tuna fish, olives
Stuffed Wine Leaves

International salads

Forest Lodge Country Cole slaw salad with bush spices
Mixed Lettuce leaves with Homemade vinaigrette
German Potato salad with Pink Lady Apples
Homemade Pickles, Olives and Condiments

Assorted Bread and Butter

Homemade Focaccia/ Rolls / Baguette/ Arabic Bread / Turkish Bread





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Hot Buffet Carving

Roast Turkey

Orange - Prunes Stuffing, Cranberry sauce

Roast Christmas Ham

Mustards and Roasting Gravy

Hot Buffet

weather depending from the Live grill Station

Grilled Beef Scotch fillet steaks Bush Spice Wood Chopper seasoning

Fish fillet steaks with Native Basil yoghurt marination

Chicken thighs with Saffron Salt Bush Herb marination

Mixed BBQ Sausages

Grilled Peaches

Hot side Dishes

Roasted Pumpkin

Roasted Sweet Potatoes

Mixed roast root vegetables

Stewed Red Cabbage

Sauerkraut

Roast potatoes

Mixed seasonal vegies





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Desserts

Baked Apples Stuffed with Dates, served with Custard
Mixed Berry Compote from the region
German X Mas Cake, Stollen
Gingerbread
Assorted Cookies
Fresh Fruit salad
Assorted Arabic Sweets
French Cheese Cake
Minced Pies
Chocolate cake

Special Order

Add a portion of Poached Marron in Saffron Broth to your Buffet @ 48\$

Lunch From	12.00 to 15.00
Buffet Open	12 00 to 14.30
Last Guest Arrivals	at 13.30
Adults @	128\$
Kids 0-5 Y @	45\$
Kids 6-12 Y @	66\$
Kids 13-16 Y	90\$





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