

Christmas Day Buffet Lunch.



Freshly Baked Breads

Freshly Baked Artisan Breads & Rolls, Butter (V)

On Ice Station

Chilled Australian King Prawns, Cocktail Sauce & Fresh Lemon (GF) (DF)

Fresh Pacific Oysters with Cocktail Sauce, Mignonette, Tabasco & Fresh Lemon (GF) (DF)

Cold Station

Taramasalata Grazing Boards with Vegetable Crudités, Grissini & Flatbreads

Smoked Tasmanian Salmon, Red Onion, Capers, Dill & Lemon (GF) (DF)

New Zealand Green Lip Mussels with Passionfruit, Sweet Chilli & Coriander Dressing (GF) (DF)

Mediterranean Antipasto Selection featuring Premium Cured Meats, Marinated Vegetables, Olives & Pickles

House-made Dips, Relishes, Chutneys & Condiments (GF) (V)

Seasonal Salad Station

King Prawn, Avocado, Heirloom Tomato & Baby Leaf Salad with Citrus Herb Dressing (GF) (DF)

Mixed Garden Leaves with Raspberry Vinaigrette (GF) (DF) (VEGAN)

Christmas Slaw with Apple, Cranberries, Mint & Toasted Walnuts (GF) (V)

Classic Potato Salad with Whole Egg Mayonnaise, Chives & Dijon (GF) (V)

Roasted Kent Pumpkin, Baby Spinach, Danish Feta, Pepitas & Honey Mustard Dressing (GF) (V)

Traditional Christmas Carvery

Traditional Roast Turkey Breast

Sage and onion stuffing, cranberry sauce & rich turkey gravy

Bourbon & Maple Glazed Leg Ham (GF)

Caramelised pineapple, cloves & honey mustard

Slow Roasted Pork Loin (GF)

Crispy crackling, spiced apple sauce & apple cider jus

GF = Gluten Free DF = Dairy Free V = Vegetarian



Christmas Day Buffet Lunch.



Chef's Hot Selection

Whole Roasted Humpty Doo Barramundi (GF)

Lemon myrtle butter, charred lemon & salsa verde

King Prawn & Potato Gnocchi Gratin

Gnocchi, champagne cream, gruyère cheese & herb crumb

Traditional French Beef Bourguignon (GF)

Slow-braised beef, red wine, bacon lardons, pearl onions, button mushrooms & baby carrots

Spinach & Ricotta Cannelloni (V)

Slow-cooked roma tomato sauce, buffalo mozzarella & basil

Seasonal Vegetable Station

Duck Fat Roasted Potatoes with Rosemary & Sea Salt (GF) (DF)

Buttered Green Beans & Broccolini with Toasted Almonds (GF) (V)

Maple Roasted Root Vegetables with Brown Butter & Sage (GF) (V)

Cauliflower Mornay with Gruyère Cheese (V)

Fluffy Jasmine Rice (GF) (DF) (VEGAN)

Christmas Patisserie

Traditional Christmas Pudding with Brandy Anglaise (V)

Pavlova with Seasonal Fruit & Chantilly Cream (GF) (V)

White Chocolate & Raspberry Opera (V)

Raspberry Lamington Roulade (V)

Black Forest Gâteau (V)

Basque Cheesecake (V)

Selection of Individual Chocolate, Vanilla & Seasonal Fruit Mousses (GF) (V)

Lemon Meringue Tartlets (V)

Chocolate Mud Cake (V)

Assorted Mini French Pastries (V)

Fresh Seasonal Fruit & Berries (GF) (DF) (VEGAN)

Traditional Mince Pies (V)

Gingerbread Cookies (V)

GF = Gluten Free DF = Dairy Free V = Vegetarian

