

Christmas FAMILY BUFFET



START

Selected Artisan Breads

Antipasti Selection

*featuring smoked and cured meats, marinated
and chargrilled vegetables and olives*

COLD SEAFOOD

Freshly Shucked Sydney Rock Oysters (GF)
with mignonette dressing and fresh lemon

Fresh Prawns (GF)
with seafood sauce

Fried Salt and Pepper Calamari (GF)
with citrus caper salt, garlic aioli and lemon

SALADS

Green Salad (GF) (V)
*tomatoes, cucumber, Spanish onion, grated carrot,
mixed leaves and house dressing*

Baby Cos Salad
*with bacon pieces, Parmesan cheese, garlic croutons
and Caesar dressing*

Bavarian Potato Salad (GF)
with bacon, chives and mustard dressing

Roasted Pumpkin Salad (GF) (V)
*wild rocket, dried cranberries, toasted walnuts
with a pomegranate balsamic glaze*

HOT SELECTION

Slow Roasted Pork (GF)
caramelised apple, house gravy and crackling

Sliced Turkey (GF)
with dried cranberries and house gravy

Grilled Tasmanian Salmon (GF)
with tomato, caper and dill salsa

Maple Roasted Ham (GF)
with house gravy

Garlic and Herb Roasted Vegetables (GF) (V)

Steamed Seasonal Greens (GF) (V)

DESSERT

Warm Christmas Pudding
with brandy custard

Freshly Sliced Tropical Fruit Platter (GF) (V)

Assorted Petit Cakes & Sweet Delights

Selection of Australian and International cheeses
quince paste, dried fruits and crackers

Served with Freshly Brewed Coffee
and a selection of teas

V = Vegetarian GF = Gluten Free