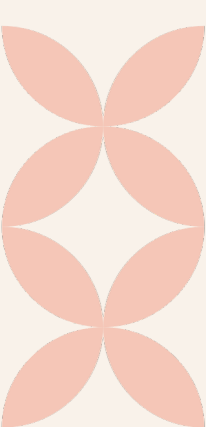


CHRISTMAS LUNCH



SEAFOOD BUFFET

COLD FAIR

Queensland king prawns

Balmain bugs

Blue Swimmer crab

Gin and beetroot-cured ocean trout gravlax

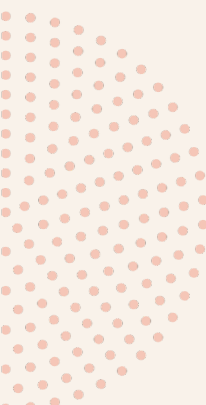
Elysium prawn cocktail with fresh mango, Marie Rose sauce and crispy iceberg lettuce

Seared tuna, witlof and macadamia salad with mango mustard dressing

Hot smoked salmon, kipfler and rocket salad

Loligo calamari salad with olives and oxheart tomatoes

HOT FAIR



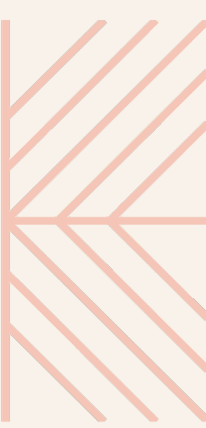
Whole baked Daintree barramundi, lemongrass and fresh herb aromatics, citrus plum sauce

BBQ'd Queensland banana prawns with chilli garlic butter

Blue swimmer crab linguine, coconut chowder and dill citrus pangrattato

Atlantic salmon and shellfish Brazilian stew

Champagne-battered flathead and shoestrings, sauce gribiche

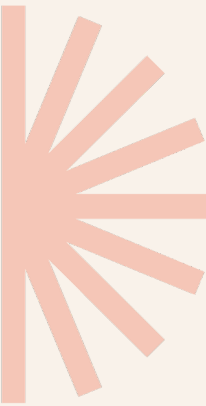


LIVE STATIONS

TABLE SERVED

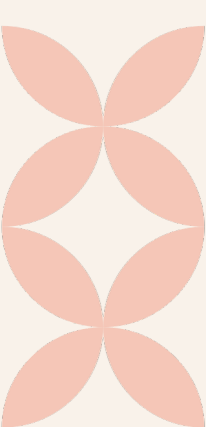
West Australian rock lobster (1/2 per person)

Char-grilled with your choice of lemon butter, thermidor or chimichurri



BISTRO MANLY

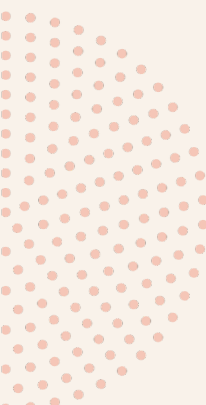
CHRISTMAS LUNCH



LIVE STATIONS

CARVERY ROAST

5-Hour roast suckling pig, saffron-apple compote and honey-cinnamon jus
Pistachio-crusted roast turkey breast stuffed with summer stone fruits, sage and macadamia nuts
Maple-bourbon glazed roast ham leg with spiced cherry and fennel chutney, cranberry jus

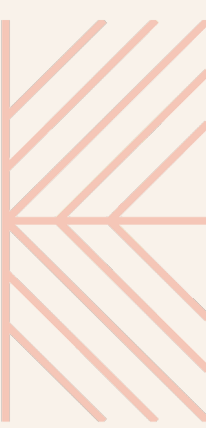


SASHIMI BAR

Southern bluefin tuna
Hiramasa kingfish
New Zealand ora king salmon

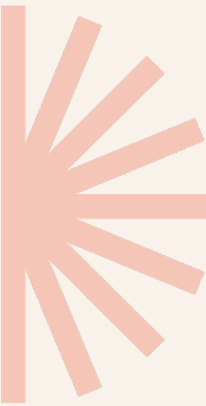
OYSTER BAR

Selection of regional oysters served natural, Rockefeller and Kilpatrick, with a range of condiments to accompany



DESSERT

Assorted cakes and slices
Mini pastries and petit fours
Christmas puddings with cognac anglaise
Fromage selection
Fresh seasonal fruits



BISTRO MANLY