



THE CHRISTMAS DAY *Lunch Menu*

COLD BUFFET

SEAFOOD ON ICE

Cooked Tiger Prawns
Blue Swimmer Crab
Sydney Rock Oysters

SEAFOOD SALAD

Smoked Salmon, Pickled Beetroot & Horseradish Crème (GF)
Gin-Cured Ocean Trout, Cucumber & Dill (GF, DF)
Chargrilled Octopus, Black Garlic & Lemon Oil (GF, DF)
Calamari, Watercress & Orange Vinaigrette (GF, DF)
Chilli Mussels with Salsa Verde (GF, DF)

CAESAR STATION

Baby Cos Hearts | Garlic Croutons | Shaved Parmesan | Crispy Bacon |
Anchovy Fillets | House Caesar Dressing

FESTIVE SALADS

Thai Pumpkin Quinoa (DF, V)
Black Rice, Roasted Beetroot, Fetta & Candied Walnuts (GF, V)
Japanese Slaw with Sesame Dressing (GF, DF, V)
Sweet Potato & Cauliflower Moroccan Couscous (DF, V)

MEAT PLATES

Rare-Roast Pepper Beef with Artichoke Cream & Asparagus (GF)
Prosciutto, Caramelised Fig & Buffalo Mozzarella (GF)
House Hot-Smoked Salmon with Citrus Labneh & Baby Herbs (GF)
Avocado, Poached Egg, Parmesan & Rocket (GF, V)

CONDIMENTS & DRESSINGS: Lemon & Lime Wedges | Deep-Fried Capers | Cocktail Sauce |
Dill Mayonnaise | Balsamic Glaze | Italian Herb Vinaigrette | Dijon & Hot English Mustard

(GF) - Gluten free, (DF) - Dairy Free, (VGN) - Vegan, (V) - Vegetarian

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.



HOT BUFFET

CARVING TROLLEY: Maple & Clove Glazed Ham (GF, DF)

SOUP OF THE DAY: Creamy Sweet Potato & Roasted Garlic Soup (GF, V)

Hot Mains

Slow-Braised Beef Brisket with Truffle Jus & Baby Onion (DF)

Roast Turkey Breast with Cranberry Sauce & Fig Stuffing

Pan-Seared Salmon with Fennel & Citrus Beurre Blanc (GF)

Roasted Pumpkin & Ricotta Ravioli with Sage Brown Butter & Toasted Seeds (V)

Baked Sweet Potato with Maple Glaze (GF, DF, V)

Steamed Garden Vegetables with Herb Oil (GF, DF, V)

Jasmine Rice (GF, DF, V)

DESSERT & CHEESE

Individual Desserts

Opera Gateau

Blueberry & Lemon Cheesecake

Chocolate Trio Mousse Cups

Mango & Coconut Verrine

Tiramisu Slice

Passionfruit Tartlets

Macadamia Caramel Tarts

Dark Chocolate Cups with Raspberry Mousse (GF)

Fruit Mince Pies

Xmas Log

Fresh Cherry Bowl

Seasonal Fresh Cut Fruit Selection

Christmas Favourites

Steamed Plum Pudding

Brandy Custard

Chocolate Fountain with Marshmallows, Strawberries,

Mini Donuts, Churros, Pineapple & Banana

ACCOMPANYING SAUCES: Crème Anglaise | Strawberry Coulis |

Dark Chocolate Sauce | Passionfruit Coulis

Cheese Station

Australian Cheeses with Crackers & Lavosh

Basket of Artisan Breads & Warm Rolls

(GF) - Gluten free, (DF) - Dairy Free, (VGN) - Vegan, (V) - Vegetarian

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.