

CHRISTMAS DAY SEAFOOD BUFFET LUNCH MENU

Selection of freshly baked bread

HOUSE ANTIPASTO

Sliced cured meats, marinated chargrilled vegetables, olives, homemade dips and selection of cheeses

SEAFOOD

Freshly shucked oysters, mignonette sauce

Chardonnay poached Hervey Bay scallops, tomato, citrus, ginger and coriander salsa

Tasmanian smoked salmon, shaved red onion, tartare sauce and baby capers

Cooked king prawns

Cooked Moreton Bay bugs

Portarlinton escabèche mussels

Sushi, pickled ginger, wasabi, unagi sauce

Sauces and condiments

Tomato, citrus, ginger and coriander salsa

Tartare, nuoc cham, nam jim, cocktail, aioli, mustard, baby capers, shaved red onion, lime and lemon

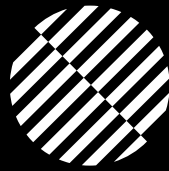
COLD SELECTION

Honey mustard glazed ham on the bone

36 month cured Spanish serrano ham

Duck cranberry and pistachio terrine

Toasted breads, mango chutney, piccalilli, bush tomato, pickled mushrooms



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SALADS

Four grain salad, grilled asparagus, roasted Dutch carrots, mustard and preserved lemon vinaigrette (VGN)

Roasted pear, wild rocket, walnut and parmesan, balsamic dressing (VG, GF)

Mixed bean, grilled chorizo, octopus, potato, braised young fennel and salsa verde (GF)

Sumac roasted pumpkin, charred broccoli, lemon and chilli dressing (VGN, GF)

Garden salad: Mesclun leaves, truss tomatoes, red onion, cucumber, extra virgin olive oil and lemon vinaigrette (VGN, GF)

CARVERY

Marinated turkey breast filled with cranberries, roasted pistachios and fresh herbs (GF)

Maple honey mustard glazed roasted ham (GF)

Spiced-rubbed roasted leg of lamb (GF)

Sauces: red wine jus, cranberry jus, mustards and lamb roasting mint gravy (GF)

HOT SELECTION

Pan seared barramundi with nam jim sauce and Asian greens (GF)

Cloud St sparkling brut poached ocean trout, olive and tomato salsa (GF)

Pumpkin and sweet potato agnolotti, sage and pumpkin cream sauce (VEG)

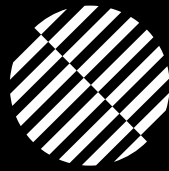
Vegan beetroot wellington with mushroom duxelles, Puy lentil jus (VGN)

Steamed mixed vegetables with garlic and herb butter (VEG, GF)

Oven roasted root vegetables, herb dressing (VGN, GF)

Roast potatoes with garlic and rosemary (VGN, GF)

Crispy salt and pepper calamari, lime mayonnaise



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DESSERTS

Christmas themed desserts:

Gingerbread trifle

Christmas berry cheese cake

Irish cream mince pie

Raw cherry ripe Christmas yule log

Classic French croquembouche

Cake/slices:

Christmas fruit cake

Triple chocolate brownie

Stollen

Gingerbread cake

Bar desserts:

Mille-feuille

Caramel delight

Sweet Memories (milk chocolate mousse, vanilla cream, peanut praline)

Mixed Berry Crunch (mix berry mousse, dry fruit, salted crunchy)

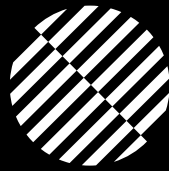
Festive terrine

Cream desserts:

Pistachio torte

Passionfruit Dome (dark chocolate passion fruit mousse,
strawberry pale and Oreo crumb)

Fragolosa (strawberry mousse and pale,
almond dacquoise)



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Tiramisu bar

Mango cheesecake

Mikado tart

Macaron selection:

Assorted macarons

Hot desserts:

Traditional Christmas pudding

Warm chocolate banana ginger pudding

Spiced pineapple custard crumble

Steamed date pudding with caramel

Glass/ramekin desserts:

Lemongrass infused panna cotta with passion gel

Earl grey cream bruleè

Trio mousse

Kids desserts:

Mixed chocolate truffles

Gingerbread man cookies

Snow flacks biscuits

Jelly doughnuts

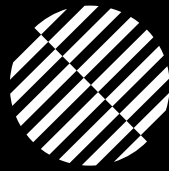
Santa brownie hats

Christmas brownie tree

Christmas reindeer cupcake

Unicorn mousse cup

Christmas lollipops



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Jelly slices

White Christmas bars

Rocky road

Chocolate dipping sauce station (dark/white/milk):

Fruits kebab

Marshmallows

Mixed cookies bowl

Flavoured jelly

GF - Gluten Free | GFOA - Gluten Free Option Available
LG - Low Gluten | LGOA - Low Gluten Option Available | DF - Dairy Free
LD - Low Dairy | LDOA - Low Dairy Option Available | V - Vegetarian
VG - Vegan | N - Contains Nuts

Please note this menu may be subject to change depending on product availability.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

