

CHRISTMAS DAY SEAFOOD BUFFET LUNCH MENU

ICE BAR

Freshly shucked natural oysters

Fresh cooked Mooloolaba king prawns

Green lipped mussels with chilli garlic dressing

Smoked Atlantic salmon with caper and red onions

Selection of condiments

COLD SELECTION

Bread baskets, selection of bread rolls, sourdough bread, crusty bread hummus, baba ghanoush, spicy capsicum, tzatziki

Italian cured meat platter marinated olives, Mediterranean pickled vegetable, balsamic marinated baby onions and artichokes hearts

Mixed baby leaves, cherry tomatoes and Spanish onion with French vinaigrette (GF/DF)

Chat potato salad with spring onions, Dijonnaise and cornichons (GF/DF)

Greek orzo pasta salad with prawns

Grilled chicken salad with teriyaki dressing toasted cashew and rocket

Roasted Mediterranean vegetable salad, prosciutto, bocconcini

CARVING SELECTION

Slowed cooked herb crusted rib eye roast warm Yorkshire pudding, red wine sauce

Maple syrup and 5 spices glazed ham leg, caramelised pineapple and whole grain mustard sauce



CHRISTMAS DAY SEAFOOD BUFFET LUNCH MENU

HOT SELECTION

Roast turkey breast, apricot stuffing, cranberry sauce and thyme jus

Oven roast barramundi, braised fennel, asparagus, herb butter

Crispy skin Atlantic salmon, slow roasted tomato, wilted greens, herb butter sauce

Confit garlic and rosemary roast new potatoes

Seasonal panache vegetable with lemon infused extra virgin olive oil

Truffle cauliflower cheese

Wild mushroom pearl barley risotto, parmesan, chives

DESSERT BUFFET

Chef's selection of assorted Christmas sweet treats

White chocolate and raspberry bûche de Noël

Warm plum pudding with Brandy custard

Mini pavlova with seasonal fruits, vanilla whipped cream, berry coulis

Petite fruit mince pies

Tropical sliced fruit and berries

Mix selection for hard and soft cheese served with crackers & Lavosh

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.