



CHRISTMAS BUFFET LUNCH 2024

MENU

MERCURE KOOINDAH WATERS RESORT

Starters

Selection of Artisan Breads and Rolls

Butter, Vinegars, Oils

Marinated Vegetable Antipasto

Capsicum, Zucchini, Eggplant, Pumpkin, Artichokes, Mixed Olives, Mushrooms

Selection of House Dips

Hummus, Taramasalata, Baba Ganoush, Tzatziki

Local and Imported Cheese Selection

Little Creek Club Cheddar, Little Creek Sapphire Blue, Double Cream Brie

Local and Imported Charcuterie Board

Selection of Cured Meats and Salami from Marucci Meats (Wyong)
Prosciutto, Bresaola
Served with accompaniments

Carvery & Condiments

Traditional Roast Pork

Roasted Pork Loin Carved to Order,
Crackling, Apple Sauce, Jus

Stuffed Turkey Roulade

Stuffed Turkey, Cranberry Compote,
Apple Slaw, Jus

Maple Glazed Ham

Maple Glazed Ham, Maple and
Mustard Dipping Sauce

Atlantic Salmon

Roasted Salmon Fillet, Salsa Verde

Potato Gratin

Creamy Potato and Sweet Potato
Gratin

Roasted Root Vegetables

Selection of Seasonal Root Vegetables
Roasted with Garlic, Rosemary, Thyme

Salads

Caprese Salad

Ox-heart Tomato, Buffalo Mozzarella, Fresh Basil

Garden Salad

Petit Mesclun, Tomato, Cucumber, Avocado, Onion, Slaw

Roasted Cauliflower Salad

Spiced Cauliflower, Bulgur, Cranberry, Parsley, Coriander,
Mint, Rocket, Pomegranate

Roasted Pumpkin Salad

Roasted Pumpkin, Baby Spinach, Pepita, Sunflower Seeds,
Pickle Spanish Onion, Marinated Feta

Broccoli Almandine Salad

Broccoli, Lemon, Olive Oil, Flaked Almonds

Seafood

Tuna Tartare

Freshly Cut Blue Fin Tuna, Capers,
Eschallot, Chive, Parsley, Lemon

Salmon Pastrami

House Cured Salmon Pastrami, Creme
Fraiche, Micro Herbs, Salmon Roe

Freshly Cooked King Prawns

Freshly Cooked King Prawns, Seafood
Sauce, Lemon

Oysters

Seasonal Shucked Oysters, Mignonette
Dressing, Native Riberry Dressing,
Kilpatrick Dressing, Lemon

Shellfish Barigoule

Artichokes, Carrot, Fennel, White Wine,
Baby Octopus, Calamari, Mussels, Pippies,
Alaskan King Crab

Lobster Waldorf Salad

Lobster, Cos, Waldorf Dressing, Apple,
Celery

Desserts

Vanilla Bean Panna Cotta

Garnished with Cherry Compote, Lemon
Balm

Yule Time Log

Macaron Tower

Assorted Macaron

Gingerbread Trifle

Gingerbread Cake, Orange Jelly,
Almond Cream, Florentine Biscuit, Dark
Chocolate

Traditional Christmas Plum Pudding

Served with Brandy Custard

Petit Fours

Fresh Fruit Platters

