



Christmas Day 2024

Buffet Banquet Lunch

Champagne on Arrival

Amuse Bouche

light refreshing starter

Salad Bar

garden salad with citrus dressing, rocket & parmesan salad with balsamic dressing, greek salad

Seafood

*fresh oysters with lemon & shallot vinaigrette,
king prawns with cocktail sauce,
chilled moreton bay bugs, smoked salmon bilini's
condiments – cocktail sauce tartare, bearnaise sauce
(GF) / (DF)*

Hot Buffet

*maple bourbon grazed ham, roast turkey breast with cranberry sauce,
slow cooked lamb shoulder with mint jus, baked barramundi with dill & lemon butter sauce
honey glazed baby carrots, herb roasted chat potatoes, steamed mixed vegetables
gravy, cranberry sauce, mango chutney, tomato relish, selection of fresh baked
breads, olive ciabatta, baguettes, sourdough and bread rolls*

Dessert Platters

*Pavlova with chantilly cream, passionfruit coulis & fresh berries,
assorted christmas cakes and desserts, fresh fruit platters,
cheese platter with quince paste, dried fruits and nuts*

coffee & tea

\$199.00 per person (children under 12 yrs \$55.00)

12.00pm to 3.00pm

*bookings are essential – call 3298 5100
dietary catered for on request*

