

Christmas Day Buffet

SEAFOOD SELECTION

Sushi selection – soy, pink ginger, soy sauce
Chilled prawns – cocktail sauce, lemon, horseradish
Steamed mussels – saffron & lemon dressing, spring onions
Blue swimmer crab and calamari – basil pesto, spring onion, lemon
Cured salmon – dill, lemons, capers
Fresh oyster, shallot mignonette, Tabasco

HOT SELECTION

Beef shepherd's pie G
Oven-baked fish fillet, lemon confit, Red Pepper Beurre Blanc D S
Slow cooked Lamb with garlic, thyme, rosemary, natural Jus D S G
Vermicelli rice V
Sous vide turkey fillet, herb sauce, root vegetables, D G
Seafood gratin, Dijon mustard, crème fraîche, parsley
Mushroom gnocchi with cherry vine tomato, native basil, truffle oil

SALADS

Antipasto mix
Marinated Brussel sprout, butternut pumpkin salad V
Seafood salad – leche de tigre, red onion, capsicum, tomato, coriander (GF, DF)
Kiwi quinoa salad, cilantro, cherry vine tomatoes (V)
Shrimps cocktail, grapefruit tartar, dill leaves
Marinated beef salad, arugula, grana Padano cheese, extra virgin olive oil.
Anti pasto
marinated exotic mushrooms, marinated green asparagus, marinated eggplant,
marinated olives, marinated semi dried tomatoes.
Aged balsamic glaze, extra virgin olive oil

FESTIVE VEGETABLES

Brown Buttered Brussels Sprout, Chestnut
Roasted new potatoes, parsley, sea salt
Spiced honey carrots
Roasted celeriac
Cinnamon-infused butternut pumpkin.

LIVE STATION

Honey-glazed roasted pork ham
Rosemary-infused striploin
Red wine jus, cranberry sauce, Yorkshire pudding

DESSERTS

Cinnamon panna cotta and pistachio
Minced pies
Panettone with Chantilly
Chocolate brownie with vanilla sauce
Red velvet slice with berry gel
Warm Austrian apple strudel with vanilla sauce
Fruit platter

