



CHRISTMAS BUFFET LUNCH 2026

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, Tzatziki

Local and Imported Charcuterie Board

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

Salads

Watermelon Salad

Watermelon, Strawberry, Feta, Kale
and Marinated Olives

Roasted Beetroot and Quinoa Salad

Petit Mesclun, Avocado, house dressing

Spiced Cauliflower Salad

Spiced Cauliflower, Pomegranate, raisins, Ricotta Cheese

Potato Salad

Dutch Cream Potato, Chorizo, Chives and Mayonnaise

Broccoli Almandine Salad

Broccoli, Lemon, Olive Oil, Flaked Almonds

Carvery & Condiments

Traditional Roast Pork

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

Turkey Roulade

Stuffed Turkey, Cranberry Compote,
Apple Slaw, Jus

Maple Glazed Ham

Maple Glazed Ham, Maple and
Mustard Dipping Sauce

Roasted Beef Striploin

Caramelized Onion and Mustard
brush

Potato Gratin

Creamy Potato and Cabbage

Roasted Root Vegetables

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

Seafood

Balmain Bugs

Cooked Bugs, Cajun Hollandaise

Salmon Pastrami

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

Freshly Cooked King Prawns

Freshly Cooked King Prawns, Seafood
Sauce, Lemon

Sydney Oysters

Seasonal Shucked Oysters, Mignonette
Dressing, Lemon

Poached Local Black Mussels

White Wine, Rosemary, Thyme
and Lemon

Sensation Lobster Salad

Sensation Lobster, Avocado, Cos, Apple,
Celery, Chive and Mayonnaise

Desserts

Assorted Donuts and Macaron Tower

Chocolate, Strawberry and Caramel

Passionfruit Pavlova

Mixed Fruits, Berries
and Passionfruit Coulis

Traditional Christmas Plum Pudding

Served with Brandy Custard

Assorted Slices

Local and Imported Cheese Selection

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

Fresh Fruit Platters

