

Christmas in July Buffet 2024

\$120 per adult / \$60 per child

Soup of the day

creamy butternut squash soup (GF/DF/VEG)

selection of crusty breads, grissini, butter, olive oil and balsamic vinegar

Cold

Macquarie Harbour whole baked ocean trout (contains fish/DF/GF)

cooked whole Australian prawns. (contains crustacean/DF/GF)

marinated green lip mussels. (contains mollusc/DF/GF)

sliced Tasmanian smoked salmon. (contains fish/DF/GF)

locally sourced sliced wallaby ham

Salads

chicken Waldorf salad with apple and toasted walnuts (GF)

sweet potato, cucumber, semidried tomato, and tricolour quinoa salad (GF/DF/VEG)

heirloom tomato, watermelon, and confit lemon salad (GF/DF/VEG)

marinated olives with chilli, lemon, and confit garlic (GF/DF/VEG)

garden salads with house dressings

selection of house pickles, sauces, condiments, and sides

Carvery

traditional maple glaze baked leg ham. (GF/DF)

herb crusted rib-eye with garlic & rosemary roasted potato & red wine jus. (GF/DF)

crispy skin pork belly, vanilla pear puree and confit apple (GF/DF)

Hot

roasted turkey breast with cranberry sauce (GF/DF)

southern fried chicken with tartar sauce

vegetable Biryani with raita, pickle and papadum (GF/Veg)

spinach and ricotta lasagne

Dessert

traditional Christmas pudding with custard

mini pavlova with fresh berries, whipped cream, and berry compote

classic trifle with fresh berries, whipped cream, and custard

chefs' selection of cakes, gateaux, and mini desserts

seasonal fruit platter