



# Winter Feast Menu

## SOUP OF THE DAY

Roasted Pumpkin & Sage Soup served with crusty sourdough,  
seeded rolls, and gluten-free bread (V, GF)

## SALADS & PLATTERS

Roasted Beetroot & Citrus Salad, Pistachio, Mint Gremolata (V, GF, DF)  
Rocket, Parmesan, Pear & Walnut Salad with Balsamic Glaze (V, GF)  
Spiced Sweet Potato, Chickpea & Quinoa with Orange Dressing (V, GF, DF)  
Creamy Apple & Cabbage Slaw with Poppy Seed Mayo (V, GF)  
Smoked Salmon Platter with Pickled Cucumber, Capers & Dill (GF, DF)  
Prosciutto, Bocconcini & Grilled Pear with Basil Oil (GF)  
Chargrilled Vegetables with Herbed Olive Oil (V, GF, DF)  
Baked Field Mushroom with Whipped Truffled Goats Cheese (V)

## COLD BUFFET

*Seafood on Ice served with lemon & lime wedges, cocktail sauce, & Tabasco.*

Cooked Australian Prawns (GF, DF)  
Blue Swimmer Crab (GF, DF)  
Half Shell Green Mussels (GF, DF)

## HOT BUFFET

24-Hour Sous Vide Brisket with Caramelised Onion & Port Jus (GF)  
Greek-Style Baked Chicken with Lemon, Olive, Tomato & Feta (GF)  
Slow-Cooked Lamb Shoulder with Roasted Carrots & Mint Chimichurri (GF, DF)  
Baked Barramundi fillet in Coconut, Lemongrass & Lime Sauce (GF, DF)  
Spinach & Ricotta Lasagne (V)

## SEASONAL SIDES

Maple Roasted Pumpkin with Crispy Sage (V, GF, DF)  
Garlic & Rosemary Chat Potatoes (V, GF, DF)  
Steamed Jasmine Rice (V, GF, DF)  
Seasonal Greens with Toasted Almonds & Lemon Oil (V, GF, DF)

## DESSERTS

Milk & Dark Chocolate Fountains  
*with Churros, Marshmallows, Banana, Strawberries, Mini Donuts*  
Winter Spiced Bread & Butter Pudding with Vanilla Custard (V)  
Flourless Chocolate Cake (GF)  
Variety of cakes and pastries  
Seasonal Fruit Platter with Berries  
Australian & Imported Cheeses  
*with Quince Paste, Lavosh, Gluten-Free Crackers, Dried Fruit & Nuts*

## BEVERAGE BAR

Tea Selection  
Freshly Brewed Coffee  
Self-Serve Hot Chocolate Station  
*with Marshmallows, Whipped Cream, Cinnamon, Shaved Chocolate*