



CHRISTMAS DAY BUFFET

ICE BAR

Freshly shucked natural oysters
Fresh cooked Mooloolaba king prawns
Green lipped mussels with chilly garlic dressing
Selection of condiments

COLD SELECTION

Bread baskets, selection of bread rolls, sourdough bread, crusty bread
Hummus, Baba Ghanoush, spicy capsicum, tzatziki
Italian Cured Meat Platter marinated olives, Mediterranean pickled vegetable,
Balsamic marinated baby onions and artichokes hearts
Mix Garden Green Salad heirloom tomatoes, Lebanese cucumbers with grain mustard dressing
Chat potato & grilled chorizo salad Dijon-dill dressing
Mediterranean pasta salad, roasted pumpkin, baby spinach, smoked feta cheese, pine nuts
Panzanella salad, cherry tomato, fresh basil, bocconcini mozzarella, sourdough bread croutones
Tri colour quinoa salad with oranges, cranberries and mint vinaigrette



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HOT SELECTION

Orange and Bourbon glazed ham leg, caramelised pineapple and whole grain mustard sauce

Roast turkey breast, pistachio & dry apricot stuffing, cranberry sauce and thyme jus

Oven roast barramundi baby spinach with citrus butter sauce

Slow cooked beef brisket with horseradish cream, gravy

Vegetarian baked moussaka

Confit Garlic & cumin roast new potatoes and root vegetables

Seasonal panache vegetable with lemon infused extra virgin olive oil

DESSERT

Chef's selection of assorted Christmas sweet treats

White chocolate and raspberry Buche de Noel

Warm plum pudding with Brandy custard

Mini Pavlova with seasonal fruits, vanilla whipped cream, berry coulis

Petite fruit mince pies

Tropical sliced fruit and berries

Mix selection for hard and soft cheese served with crackers & Lavosh