



Christmas Lunch

BUFFET MENU

Bakery

An array of freshly baked dinner rolls

Salad Bar

Turmeric couscous, cauliflower, cranberry (DF, V)

Black rice, beetroot, walnut, fetta (GF, V)

Japanese slaw, sesame mayo (GF, DF, V)

Chickpea and roasted pumpkin (DF, V)

Caesar Station

Cos lettuce, croutons, bacon, parmesan cheese, whole anchovies, Ceasar dressing

Cold Platters

Pepper beef fillet, asparagus and artichoke (GF)

Prosciutto with figs macerated in white balsamic and buffalo mozzarella (GF)

House hot smoked salmon, citrus and coriander yoghurt (GF)

Fresh avocado, parmesan, asparagus, poached egg (GF,V)

(GF) - Gluten free, (DF) - Dairy Free, (VGN) - Vegan, (V) - Vegetarian

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.



Christmas Lunch

BUFFET MENU

Seafood Station

Cooked prawns

Sydney rock oysters

Blue swimmer crabs

Smoked salmon with baby beetroot and dill cream (GF)

Lime and spice cured ocean trout (GF, DF)

Grilled octopus, sundried tomato and balsamic (GF, DF)

Grilled calamari with fennel and lemon dressing (GF, DF)

Marinated mussels (GF, DF)

Carving Station

Glazed leg ham with honey, Dijon and gloves (GF, DF)

Hot Dishes

Roasted turkey breast served with stuffing and cranberry

Sous vide beef brisket w grilled king brown mushroom, confit baby onion (DF)

Pan fired salmon, confit vine tomato, citrus and tarragon buere blanc (GF)

Pumpkin and fetta ravioli, baby spinach, brown butter and pine nuts (V)

Baked pumpkin and sweet potato (GF, DF, V)

Panache of green vegetables (GF, DF, V)

Steamed rice (GF, DF, V)

Soup

Sweet potato with roasted garlic (GF, V)

(GF) - Gluten free, (DF) - Dairy Free, (VGN) - Vegan, (V) - Vegetarian

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.



Christmas Lunch

BUFFET MENU

Dessert & Cheese

- Gateau Opera
- Blueberry cheesecake
- Chocolate trio mousse
- Mango mousse slice
- Fresh cherries
- Tiramisu slice
- Dark chocolate mousse in chocolate cup (GF)
- Passionfruit curd tarts
- Caramel macadamia nut tarts
- Fruit mince tart
- Christmas Log
- Christmas plum pudding with brandy custard
- A selection of Australian cheeses and crackers
- Seasonal sliced fruit platter

Chocolate Fountain

- Marshmallow
- Fresh banana
- Fresh pineapple
- Strawberries
- Mini Donuts
- Churros

(GF) - Gluten free, (DF) - Dairy Free, (VGN) - Vegan, (V) - Vegetarian

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.