

#### ANITPASTO & BREADS

Artisan bread selection with salted butter medallions Continental & cured cuts of sliced meats & selected condiments

### **SEAFOOD**

Cold smoked salmon with caper, sour cream, and pickled cocktail onion (gf, df)
Freshly shucked Pacific oysters with lemon & mignonette (gf, df)
Poached tiger prawns with cocktail dressing (gf, df)
Marinated half shell New Zealand mussels (gf, df)
Mediterranean style chilled calamari with roasted capsicums, celery, and lemon (gf)

# **SALADS**

Cos lettuce with red onion, tomato, cucumber, bocconcini and vino cotto (v,gf,df) Charred broccoli with pickled ginger, soba, and sesame dressing (v,gf,df) Ancient grain salad with farro, quinoa, pumpkin, and cranberries (vg,df)

#### SERVED WARM

Baked cone bay barramundi with zucchini, cherry tomatoes, and saffron cream (gf) Italian style braised lamb shoulder with tomatoes, parmigiano-reggiano (gf) Twice cooked pork belly with French lentil ragu, Dutch carrots (gf, df) Roasted chat potatoes with confit garlic, rosemary (vg, gf, df) Confit parsnip with macadamia butter (v, gf) Spiced cauliflower with pomegranate salsa (vg, gf, df)

#### CHEF'S CARVING STATION

Orange & Honey glazed champagne ham with traditional apple sauce (gf)
Roast turkey breast with cranberry sauce (gf, df)
Roasted whole chicken with verity of mustard (gf)
Roasted beef with gravy and mash potatoes (gf)

# **SWEETS**

Mini pavlova with summer berries (v, gf)
Assorted profiteroles
Mini boutique lamingtons
Flourless chocolate cake (gf)
Christmas fruit cake
Fresh seasonal fruit platter (v, gf, df)
Local & imported cheese selection with dried fruits, nuts & crackers (gf)

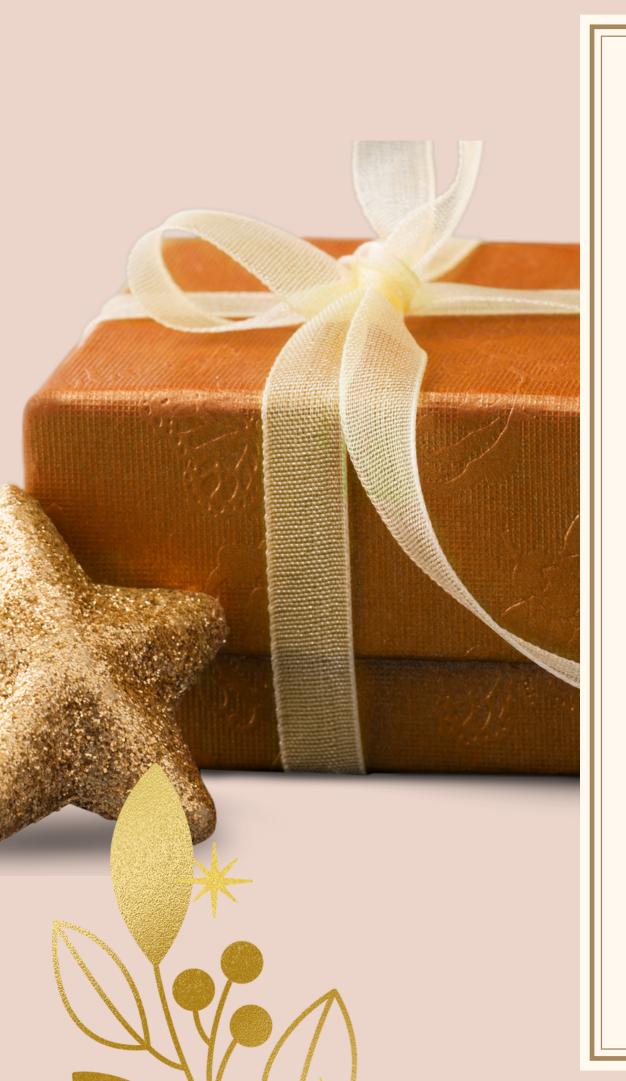
Coffee & Tea

#### **BEVERAGES**

#### AMORA STANDARD BEVERAGE PACKAGE

**BEER** Carlton Draught Cascade Premium Light **HOUSE WINE** Rothbury Estate (VIC) Sparkling Wine, Morgan's Bay (VIC)
Sauvignon Blanc, Morgan's Bay (VIC) Chardonnay, Morgan's Bay (VIC)
Shiraz Cabernet, Hartog's Plate (WA) Moscato **OTHER** Assorted Soft Drinks Assorted Juices







# BOOKING FORM

Full pre-payment is required when booking

No refunds will be made after Friday 15 December 2023

No credit card payments can be made over the phone

Online credit card payments can be made via Eventbrite - <a href="https://rb.gy/z7t9r">https://rb.gy/z7t9r</a>

Bookings can be made by cash or credit card direct at the Hotel Reception

EFT Payment - NAB |Account Name: Moxlis Pty Ltd Trading as Amora Hotel Riverwalk

BSB: 083-004 Account: 55-387-3493 (Surname as a reference)

Please note, bookings are not guaranteed until confirmed by the hotel in writing



NAME:								
PHONE:								
EMAIL:								
#ADULT'S #	TEEN'S	<b>6</b> #	CHILDRE	N #	#UNDER	3	TOTAL #	
dult's \$190   Teen's \$150 (13-17 Years)   Children \$110 (4-12 Years)   Under 3 Complimentary								
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