CHRISTMAS BUFFET LUNCH 2026

MENU

MERCURE KOOINDAH WATERS RESORT

Starters

Selection of Artisan Breads and Rolls
Butter, Vinegars, Oils

Marinated Vegetable Antipasto
Capsicum, Zucchini, Eggplant,
Pumpkin, Artichokes,
Mixed Olives, Mushrooms

Selection of House Dips
Hummus, Taramasalata, Tzatziki

Local and Imported Charcuterie Board
Selection of Cured Meats and Salami from
Marucci Meats (Wyong)
Prosciutto, Bresaola
Served with accompaniments

Salads

Watermelon Salad
Watermelon, Strawberry, Feta, Kale
and Marinated Olives

Roasted Beetroot and Quinoa Salad
Petit Mesclun, Avocado, house dressing

Spiced Cauliflower Salad
Spiced Cauliflower, Pomegranate, raisins, Ricotta Cheese

Potato Salad
Dutch Cream Potato, Chorizo, Chives and Mayonnaise

Broccoli Almandine Salad
Broccoli, Lemon, Olive Oil, Flaked Almonds

Carvery & Condiments

Traditional Roast Pork
Roasted Pork Loin Carved to Order,
Crackling, Apple Sauce, Jus

Turkey Roulade
Stuffed Turkey, Cranberry Compote,
Apple Slaw, Jus

Maple Glazed Ham
Maple Glazed Ham, Maple and
Mustard Dipping Sauce

Roasted Beef Striploin
Caramelized Onion and Mustard
brush

Potato Gratin
Creamy Potato and Cabbage

Roasted Root Vegetables
Selection of Seasonal Root Vegetables
Roasted with Garlic, Rosemary, Thyme

Seafood

Balmain Bugs I
Cooked Bugs, Cajun Hollandaise

Salmon Pastrami I
House Cured Salmon Pastrami, Creme
Fraiche, Micro Herbs, Salmon Roe

Freshly Cooked King Prawns A
Freshly Cooked King Prawns, Seafood
Sauce, Lemon

Sydney Oysters A
Seasonal Shucked Oysters, Mignonette
Dressing, Lemon

Poached Local Black Mussels A
White Wine, Rosemary, Thyme
and Lemon

Sensation Lobster Salad A
Sensation Lobster, Avocado, Cos, Apple,
Celery, Chive and Mayonnaise

Desserts

Assorted Donuts and Macaron Tower
Chocolate, Strawberry and Caramel

Passionfruit Pavlova
Mixed Fruits, Berries
and Passionfruit Coulis

Traditional Christmas Plum Pudding
Served with Brandy Custard

Assorted Slices

Local and Imported Cheese Selection
Little Creek Club Cheddar, Little Creek
Sapphire Blue and Double Cream Brie

Fresh Fruit Platters
Gluten Free Desserts will be
available on the day

SEAFOOD ORIGIN
A - Australian
I - Imported
M- Mixed A & I

Gluten Free
Vegetarian
Dairy Free