



CHRISTMAS BUFFET DINNER

THURSDAY

25

FROM 5PM

DECEMBER

adults \$99 | kids 12 & Under \$49 including drinks

Antipasto & Breads

selection of artisan breads with salted butter

Seafood

Freshly shucked Pacific oysters, served on ice, lemon wedges & classic mignonette (gf,df)

Poached tiger prawns chilled and served with Marie rose sauce (gf,df)

New Zealand mussels on the half shell, delicately marinated (gf,df)

Salads

Garden cos salad with vine-ripened tomato, cucumber, red onion, bocconcini pearls
& aged Modena balsamic (v,gf)

Ancient grains ensemble with farro, Israeli couscous, red radish, roasted pumpkin,
pepitas & red currants (vg)

Served Warm

Roast turkey breast with festive vegetable, cranberry sauce (gf)

Orange & Honey glazed champagne ham with traditional apple sauce (gf)

Oven-baked Atlantic salmon with Dutch carrots, zucchini, cherry tomatoes
& saffron-verjus cream (gf)

Roasted beef sirloin with gravy (gf)

Spinach & ricotta tortellini in a rich Napoli sauce, baby spinach,
finished with shaved parmesan

Roasted chat potatoes with confit garlic and rosemary (vg,gf)

Sweet

Mini pavlova with summer berries (v,gf)

Flourless chocolate cake (gf)

Christmas pudding / Fruit mince tarts

Fresh seasonal fruit platter (vg,gf)

Coffee & Tea

