



restaurant + lounge bar

CHRISTMAS IN JULY

Buffet Menu

SOUP

*creamy butternut squash soup (GF/DG/VEG)
selection of crusty breads, grissini, butter, olive oil and
balsamic vinegar*

COLD

*macquarie harbour whole baked
ocean trout (Fish/DF/GF)
cooked whole australian prawns
(Crustacean/DF/GF)
marinated green lip mussels
(Mollusc/DF/GF)
sliced tasmanian smoked salmon
(Fish/DF/GF)
locally sourced sliced wallaby ham*

HOT

*roast turkey breast with cranberry
sauce (DF/GF)
southern fried chicken with tartar
sauce
vegetable biryani with raita, pickle
and papadum (GF/VEG)
spinach and ricotta lasagne*

CARVERY

*traditional maple glazed leg ham (DF/GF)
herb crusted rib eye with garlic and rosemary roast potato and red
wine jus (DF/GF)
crispy skin pork belly, vanilla pear puree and confit apple (DF/GF)*

SALADS

*chicken waldorf salad with apple and roasted walnuts (Nuts/GF)
sweet potato, cucumber, semi dried tomato and tricolour quinoa salad
(DF/GF/VEG)
heirloom tomato, watermelon and confit lemon salad (DF/GF/VEG)
garden salads with house dressings
selection of pickles, condiments, sauces and sides*

DESSERTS

*traditional christmas pudding with custard
mini pavlova with fresh berries, whipped cream and berry compote
chef's selection of cakes, gateaux and mini desserts
seasonal fruit platter*

