CHRISTMAS BUFFET LUNCH 2025

MEUN

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

Salada

Watermelon Salad Watermelon, Strawberry, Fetta, 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 Cooked Bugs, Cajun Hollandaise

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

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

Sydney Oysters Seasonal Shucked Oysters, Mignonette Dressing, Lemon

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

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

Descerts

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