

Christmas Day

BUFFET MENU

SEAFOOD STATION

Queensland Tiger Prawns (GF, DF, Pesc, A)
Pacific Oysters with Mignonette Sauce (GF, DF, Pesc, A)
Smoked Salmon with Capers, Spanish Onion, Lemons and Dill & Sour Cream Dressing (GF, NF, Pesc, I)

CONDIMENTS

Cocktail Sauce, Honey Mustard Sauce (GF, DF, Veg)
Tabasco Green, Tabasco Red (Vgn, GF, DF, NF)
Lemon Wedges, Lime Wedges, Extra Virgin Olive Oil, Balsamic Vinaigrette (Vgn, GF, DF, NF)

SUSHI

California Roll (GF, DF, NF, Pesc)
Vegetable Roll (GF, DF, NF, Vgn, Pesc)
Teriyaki Chicken Roll, Teriyaki Beef Roll (DF, NF)
CONDIMENTS: Pickled Ginger, Soy, Wasabi

DELICATESSEN STATION

Selection of Bread: Campana Rolls, Focaccia, Sourdough (NF, Vgn)
Ham, Salami, Prosciutto (GF, DF, NF)
Dips: Hummus, Eggplant (GF, DF, Vgn), Taramasalata (GF, NF, Pesc)
Grilled Eggplant, Roasted Capsicum, Grilled Zucchini, Marinated Mixed Olives (GF, DF, Vgn, NF)
Australian Cheese Selection: Cheddar, Brie, Gorgonzola (GF, NF, V)
Apricots (GF, DF, NF, Vgn), Walnuts, Almonds (GF, DF, Vgn)
Selection of Crackers: Lavosh, Water Crackers, Grissini (Veg, NF)

SALADS

Caprese Salad: Tomato, Mozzarella and Basil with Balsamic Glaze (GF, NF, Veg)
Mediterranean Salad: Mesclun, Radicchio, Spanish Onion, Tomato and Cucumber (Vgn, GF, NF, DF)
Cranberry & Couscous Salad with Spinach, Cranberry, Shallots, Almonds and Harissa (Vgn, DF)
Watermelon Salad with Feta, Rocket, Mint, Cucumber and Balsamic (GF, NF, DF, Veg)
Penne Pasta Salad: Basil Pesto, Semi-dried Tomato, Spanish Onion, Olives, Rocket and Parmesan (Veg)

CARVING STATION

Ham Leg, Maple Syrup Glazed with Mustard Sauce and Red Wine Jus (GF, DF, NF)
Roast Turkey with Cranberry Sauce and Red Wine Jus (GF, DF, NF)
Roast Beef Brisket with choice of Chimichurri and Red Wine Jus (GF, DF, NF)

MAIN COURSE

Stir Fried Hokkien Noodles with Asian Vegetables, Ginger and Garlic (DF, Vgn)
Teriyaki Salmon with Crispy Enoki Mushroom and Sesame Dressing (Pesc, DF, GF, I)
Grilled Chicken with Creamy Mushroom Sauce (GF, NF)
Roasted Pork Belly with Braised Cabbage, Apple Sauce and Red Wine Jus (GF, NF)
Roasted Potatoes with Parsley and Rosemary Salt (GF, DF, NF, Vgn)
Sautéed Seasonal Vegetables: Green Beans and Zucchini with Garlic and Parsley (GF, DF, NF, Vgn)
Roasted Vegetables: Pumpkin, Carrot and Onion (GF, DF, Vgn)

DESSERT

LIVE STATION Cannoli

Fillings: Ricotta and Vanilla Custard
Garnish: Chocolate Chip and Pistachio Crumble
Chocolate Fondue with Strawberries, Marshmallows and Pretzels

PETITE DESSERTS

Mini Pavlova, Yuzu and Fresh Fruit (GF)
Christmas Pudding with Brandy Anglaise (NF)
Gingerbread Roll Cake (NF)
Raspberry, Lychee & Pistachio Cake (Contains Nuts)
Passionfruit & Mango Cheesecake (NF)
Brookie with Sea Salt Flakes (NF)
White Chocolate, Passionfruit, Coconut Crunch Truffle (NF)
Matilda Chocolate Cake layered with Crunchy Whipped Caramel Ganache (NF)
Banoffee Kataifi
Mini Christmas Trifle (NF)
Seasonal Fruit Platters (VGN, GF, DF, NF)