

Christmas Day

BUFFET MENU

SEAFOOD STATION

Queensland Tiger Prawns (DF, GF, PESC)
Freshly shucked Pacific oysters with Mignonette Sauce (DF, GF, PESC)

CONDIMENTS

Cocktail Sauce, Honey Mustard Sauce, Tartare Sauce, Aioli/Garlic Mayonnaise (DF, GF, VEG)
Tabasco Green, Tabasco Red, Tomato Ketchup, Soy Sauce, Lemon Wedge - seedless,
Olive Oil, Balsamic Vinaigrette, Italian Vinaigrette, Caesar Dressing, Thousand Island Dressing

SUSHI

Smoked Salmon Roll, California Roll (DF, GF, NF, PESC)
Vegetable Roll, Tuna Roll (DF, GF, NF, PESC, V)
Pickled Ginger, Soy, Wasabi

DELICATESSEN STATION

Selection Of Breads and Rolls
Marinated Green Olives (DF, NF, V)
Cured Meats & Fish; Salami, Prosciutto, Ham and Smoked Salmon (DF, GF, NF)
Dips; Hummus, Tzatziki and Taramasalata
Grilled Vegetables, Eggplant, Capsicum, Zucchini, and Semi Dried Tomato (DF, GF, V)
Australian Cheese Selection; Brie, Cheddar, Sliced Tasty and Blue
Dried Fruits and Nuts; Apricots, Figs, Grapes, Walnuts, Hazelnuts
Crackers; Lavosh, Water Cracker, Grissini

CHRISTMAS SALAD

Roasted Spiced Cauliflower Salad
Asian Noodle Salad with Cabbage, Shallot, Capsicum and Ginger Soy Dressing (DF, NF, VEG)
Insalata Caprese: Tomato, Mozzarella and Basil with Balsamic Glaze (GF, NF, VEG)
Roasted Pumpkin Salad (GF, VEG)
Persian Rice Salad (GF, NF, VEG)
Garden Salad: Mesclun, Spanish Onion, Tomato and Cucumber (DF, NF, GF, V)

CARVING STATION

Ham Leg, Maple Syrup Glazed (DF, GF, NF)
Whole Turkey, Cranberry Sauce and Gravy (DF, GF, NF)
Roast Pork Shoulder, Apple Sauce and Gravy (DF, GF, NF)

MAIN COURSE

Hokkien Noodle with Asian Vegetables, Ginger Shallots and Chilli (DF, NF, VEG)
Teriyaki Salmon, Crispy Enoki (DF, NF, PESC)
Grilled Peri-Peri Chicken (GF, NF)
Beef Curry, Beef Rump cooked in Mild Mixed Spices, Tomato and Coriander (GF)
Roasted Potatoes, Thyme, Sea Salt (DF, GF, NF, V)
Roasted Vegetables, Eggplant, Zucchini and Capsicum (DF, GF, NF, V)
Sautéed Carrots, Green Beans, Garlic and Parsley (DF, GF, NF, V)

DESSERT

Warm Christmas Pudding with warm Brandy Anglaise (NF)
Christmas Yule Log
Gingerbread Cake with Butterscotch
Passionfruit Mango Pavlova (GF, NF)
Mini Christmas Trifle (NF)
White Chocolate and Raspberry Pistachio Tiramisu
Vanilla Sponge Meringue and Fruit Jelly
Seasonal Fruit Platters (DF, GF, NF, V)