MENU

FRESH SEAFOOD

Queensland tiger prawns, local oysters, Balmain bugs and crabs Beetroot cured salmon Marinated mussels

Lemon, house-made seafood sauce and condiments

SALAD & ANTIPASTO STATION

German-style potato salad

Beetroot and balsamic salad with orange and walnuts

Ancient grain salad

Make-your-own Caesar salad

BBQ octopus salad

Calamari salad with nam jim

Mexican-style mussel salad with charred corn

Marinated and grilled vegetables with cheeses, crisp bread and dips

Cured meats and salami with grissini, mustard, chutney and pickles

Crudite platter

Panzanella salad

Prawn, mango and radish salad

PRAWN & LOBSTER STATION

Prawn and lobster, mayonnaise, chives, crispy potato, lemon

ASIAN STATION

Prawn dumplings
Sambal stir-fried rice noodles
Char Sui BBQ pork
Salt and pepper calamari

HOT BUFFET

Seared John Dory fillet, lemon and caper salsa

Slow-cooked lamb shoulder with lemon, garlic and thyme served with tzatziki and pita bread

Peruvian-style chicken with chimichurri

Gratin dauphinoise potato

Truffle honey glazed roast vegetables with marinated fetta crumble Beetroot ravioli with sage butter, grana padano

CARVERY STATION

Honey-glazed ham and roast turkey with sage stuffing, gravy, mustard and cranberry sauce

PAELLA STATION

Giant paella pan with chorizo sausage and fresh seafood

DESSERT

Selection of cakes, pastries and tarts Christmas pudding with brandy custard Pavlova, profiteroles and eclairs Selection of local and international cheeses

New Zealand Natural ice cream cart

Seasonal fruits and berries

Menu is subject to change.

