

MENU



Palisade
KITCHEN & BAR

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
Seasonal fruits and berries
New Zealand Natural ice cream cart

Menu is subject to change.

