



CHRISTMAS BUFFET MENU

COLD SELECTION

Breads & Lavosh

Handmade Country Terrine, Parfait, Chutney & Pickles

Smoked and Cured Meats, Pickles & Chutneys

Spinach, Leek, Pea & Mint Frittata

Marinated Char-Grilled Vegetables, Slow Roasted Tomatoes, Artichokes with Fresh Basil & Olive Oil

SEAFOOD

Seafood Cocktail

Fresh Oysters, Shallot Dressing & Fresh Lemons

Crystal Bay Prawns & Mary Rose Sauce

Tasmanian Smoked Salmon with Capers, Onions & Lemon

SALADS

Classic Greek Salad

Vietnamese Rice Noodle Salad with Carrot, Daikon, Spring Onion, Chilli, Radish & Vietnamese Mint

Roasted Beetroot, Pear with Feta Salad & Mint Dressing

Marinated Rare Roast Beef with Asian Slaw of Carrot, Wombok, Red Cabbage & Spring Onion

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.



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HOT ITEMS

Char Grilled Bannockburn Chicken with Sweetcorn, Dijon Mustard & Tarragon Cream

Slow Roasted Massaman-Spiced Lamb with Onion & Herb Salad

Steamed Humpty Doo Barramundi with Tomato, Olive, Capers & Parsley Saffron Broth

VEGETABLES & POTATOES

Roasted Carrots, Zucchini, Red Onion & Capsicum

Roasted Chat Potatoes with Thyme & Garlic

Steamed Seasonal Vegetables

Potato Gnocchi with Piperade, Basil & Olive Oil

CARVERY

Honey Glazed Leg of Ham with Grain Mustard Sauce

Traditional Roast Turkey with Cranberry Sauce

Roast Striploin of Victorian Beef with Shiraz Jus

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DESSERTS

Warm Christmas Pudding with Butterscotch Sauce & Spiced Rum

Apple & Berry Crumble with Orange & Star Anise Anglaise

Eggnog Crème Brûlée infused with Nutmeg & Cinnamon Cream

Snowflake Pavlova Trio - Classic Berry, Mango & Coconut, Rose & Raspberry

Black Forest Enchanted Domes with Cherry Heart & Velvet Glaze

Golden Fig & Mascarpone Tart with Caramelised Figs

White Christmas Pannacotta with White Chocolate & Cranberry

Cherry Yule Log Cherry, Coconut & Cacao

Champagne & Strawberries Jelly

Festive Fruit - Christmas Arrangement of Seasonal Fruits & Native Blossoms

Traditional Fruit Mince Pies

Cheese Platter

Chocolate Fountain

Christmas Fudge, Strawberries, Gingerbread, Marshmallows & Wafer Twists

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