Christmas Day
LUNCH MENU

Cold Buffet

SEAFOOD ON ICE

Sydney Rock Oysters (GF, DF) (A)
Cooked Spanner Crab (GF, DF) (A)
Cooked Tiger Prawn (GF, DF) (A)

SEAFOOD SALAD

Smoked Salmon with Cucumber, Dill & Horseradish Cream (GF) (I)
Seared Tuna, Green Papaya & Thai Herb Salad (GF, DF) (A)
Charred Calamari with Fennel, Orange & Olive (GF, DF) (I)
Chilli & Lime Prawn Salad with Avocado (GF, DF) (I)
Half Shell Mussels with Tomato, Basil & Verjuice (GF, DF) (I)

GREENS & GRAINS STATION

Quinoa Tabbouleh (GF, DF, V)
Roasted Pumpkin & Chickpeas Salad (V, DF)
Japanese Rice, Honey & Edamame (GF, V)
Spice Roasted Cauliflower with Tahini & Almond (GF, V)
Baby Gem, Parmesan & Crispy Bacon with Caesar Dressing

CHARCUTERIE & PLATES

Wagyu Bresaola with Pickled Figs & Rocket (GF)
Prosciutto di Parma with Rockmelon & Basil (GF)
Hot Smoked Salmon with Beetroot, Dill & Crème Fraîche (GF) (A)
Roasted Beetroot, Whipped Goat Cheese & Candied Walnut (GF, V)

CONDIMENTS & DRESSINGS

Lemon Wedges, Lime Wedges, Cocktail Sauce, Baby Capers, Ranch Dressing, Truffle Aioli, Red Wine Vinaigrette, Wholegrain Mustard, Horseradish Cream, Pickled Vegetables, Tomato Relish

(LG) - Low in Gluten, (DF) - Dairy Free, (VGN) - Vegan, (V) - Vegetarian, (A) - Australian, (I) - Imported, (M) - Mixed
Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.



Hot Buffet

CARVING TROLLEY: Honey & Orange Glazed Christmas Ham (GF, DF)
SOUP OF THE DAY: Roasted Cauliflower & Truffle Soup (GF, V)

HOT MAINS

Roasted Turkey Breast with Cranberry, Sage & Jus (GF)
Slow-Roasted Beef Sirloin with Red Wine Jus (GF, DF)
Grilled Barramundi with Green Curry, Coconut & Thai Basil (GF, DF) (I)
Wild Mushroom & Ricotta Ravioli & Parmesan with Truffle Oil (GF, V)
Roasted Root Vegetables with Romesco (GF, DF, V)
Roast Potatoes with Garlic & Rosemary (GF, DF)
Honey-Glazed Baby Carrots, Green Beans with Thyme & Pistachio (GF, V)
Steamed Jasmine Rice (GF, DF, V)

Desserts & Cheese

INDIVIDUAL DESSERTS

Opera Gateau | Blueberry & Oreo Cheesecake | Chocolate Trio Mousse Cake | Mango & Coconut Verrine | Tiramisu Slice | Passionfruit Tartlets | Dark Chocolate Cups with Raspberry Mousse (GF) | Xmas Log | Fresh Cherry Bowl | Sliced Fruits

FESTIVE FAVORITES

Mini Mince Pies
Traditional Christmas Pudding with Brandy Butterscotch
Chocolate Fountain with Mini Waffles, Marshmallows,
Churros, Fresh Strawberries, Fresh Pineapple, Bananas

ACCOMPANYING SAUCES

Vanilla Custard | Salted Caramel Sauce | Dark Chocolate Sauce | Mixed Berry Coulis

CHEESE STATION

Selection of Australian & Imported Cheeses
Fresh Grapes & Seasonal Fruit
Fruit & Nut Crackers
Artisan Bread Selection
Quince Paste
Seasonal Fruit Preserve

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