

CHRISTMAS MENU

Carvery Stations

- Roast loin of pork with apple compote
- Roast leg of lamb with garlic and rosemary
- Turkey breast with chestnut, cranberry sauce
- Honey Roast Leg of Ham, caramelised apple

Cold Selections

- Quinoa, roasted pumpkin, feta salad
- Heirloom Tomato, Watermelon and Preserved Lemon
- Baby Octopus, Roast Chat Potato and Caper Salad
- Summer beetroot salad
- Prawn cocktail
- Green bean, sugar snap pea, cranberry salad
- Selection of cured and smoked meats, pickled vegetables, breads
- Selection of homemade Terrines

Hot Selections

- Salt baked salmon
- Spanner crab orecchiette, lobster sauce
- Brussel sprout, crispy bacon bits
- Desiree potato and pumpkin gratin

Seafood Bar

- Prawns
- Sydney rock oysters
- Blue swimmer crab
- Balmain bugs
- Smoked Salmon
- Mussels

Dessert Buffet Display

- Sticky date pudding with cream anglaise
- Christmas yule log
- Christmas lamington
- Christmas mini cup cake
- Christmas petit four
- Christmas fruit mince pies
- Assorted exotic macaroons
- Pavlova with seasonal fruits
- Chocolate brownie, vanilla cream
- Seasonal fresh fruit salad with berries
- Australian cheese platter

Dessert Stations

- Chocolate fountain with strawberry, marshmallow and fruits
- Australian cheese & antipasto station
- Gourmet ice-cream & sorbet station

Beverage Menu

- NV Cool Woods Sparkling Brut
- Tai Nui Sauvignon Blanc
- Cape Barren Cabernet Blend
- Matilda Bay Fat Yak
- Cascade Light
- Soft drinks and juices
- Tea and Coffee