



BUFFET SELECTION

SEAFOOD BAR

Blueberry, gin & dill cured salmon (GF, DF),
Tuna Sashimi w/ daikon radish, lime, sesame & soy
dressing, King Prawns, Moreton Bay bugs, Oysters

(Condiments: tartar sauce, cocktail sauce, lemon wedges,
shallot & red wine vinaigrette)

DELI COUNTER & SALAD BAR

Buffalo mozzarella & vine ripe tomato
w/ basil pesto (GF, V), Cured prosciutto, ham &
salami platter (GF), Crusty bread, dips, olives &
pickles, Mixed leaf salad (GF, V), Shaved fennel &
radicchio salad (GF, V)

CARVERY STATION

Traditional Christmas Roast Turkey (GF),
Honey & Mustard Glazed Ham (GF)
Roast Gippsland Porterhouse (GF)

(Condiments: cranberry sauce, Dijon mustard, red wine sauce)

HOT FOOD ON BUFFET

Grilled Barramundi w/ salsa verde &
roasted cherry tomatoes (GF)
Three Cheese Tortellini w/ semi-dried tomatoes,
olives & pesto cream sauce (V)

SIDES

Steamed Seasonal Greens
w/ almond flakes (V, GF, DF)
Over Roasted Rosemary Potatoes (V, GF, DF)
Maple Glazed Roasted Butternut Pumpkin (V, GF)

DESSERT COUNTER

Traditional Christmas Pudding
w/ brandy sauce & vanilla cream
Individual Pavlovas w/ poached strawberries,
kiwi & passion fruit syrup (GF)
Selection of Petits Fours & macaroons
Selection of Australian Cheeses w/ nuts, grapes,
quince paste & crackers

