



Menu

COLD BUFFET

Seafood on Ice

Cooked prawns (GF, DF, H, A)
Sydney rock oysters (GF, DF, H, A)
Balmain bugs (GF, DF, H, A)
Blue swimmer crabs (GF, DF, H, A)

Seafood Salads

Tasmanian smoked salmon (DF, H, A)
Grilled Mediterranean baby octopus (GF, DF, H, I)
Grilled calamari with aromatic spices (GF, DF, H, I)
Marinated New Zealand mussels (GF, DF, H, I)

Salad Station

Cos lettuce
Baby mixed leaves
Croutons
Bacon
Parmesan cheese
Anchovies

Salads

Cauliflower tabbouleh with fresh herbs (DF, V, H)
Charred capsicum with grilled zucchini & French chèvre salad (GF, V, H)
Heirloom tomato with rainbow quinoa, cherry bocconcini & basil pesto (GF, V, H)
Viridian salad with pomegranate & green goddess dressing (GF, DF, V, H)
Ancient grains salad with seasonal vegetables (V, DF, H)

Platters

Peppered beef with asparagus & artichokes (DF)
Prosciutto with figs & melon (GF)
Grilled vegetable antipasto with balsamic dressing (V, H)
Marinated mushrooms with radicchio & mixed olives (V, DF, H)

GLUTEN FREE (GF) DAIRY FREE (DF) VEGETARIAN (V) VEGAN (VG) HALAL (H)
AUSTRALIAN (A) IMPORTED SEAFOOD (I) MIXED ORIGINS (M)

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Menu

HOT BUFFET

Selection of assorted breads & rolls

Carvery

Maple-glazed ham with spiced Hawaiian sauce (GF, DF)

Roasted turkey breast with traditional stuffing & cranberry jus (DF, H)

Hot Dishes

Roast Angus sirloin with pink peppercorn sauce (GF, DF)

Pan-fried salmon with citrus, dill & cherry tomato salsa (GF, DF, H, I)

Butter chicken with aromatic spices (H)

Velvety mushroom & ricotta ravioli with herb cream sauce (V, H)

Roasted pumpkin, sweet potato & chat potatoes with rosemary & garlic (GF, DF, V, H)

Panache of summer vegetables with Murray River pink salt & EV olive oil (GF, DF, V, H)

Steamed jasmine rice (GF, DF, V, H)

Dressing & Condiments

Lemon wedges

Lime wedges

Onion rings

Deep-fried capers

Cocktail sauce

Mayonnaise

Balsamic dressing

Italian dressing

Hot English mustard

Dijon mustard

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Menu

DESSERT STATION

Dessert/Cheeses

Assorted French mini cakes & mini tarts
Assorted gateaux
Chocolate mousse
Traditional pavlova (GF)
Fruit mince tart
Christmas log
Christmas plum pudding with brandy custard
Sliced seasonal fruits (GF, DF, V, H)
Australian farmhouse cheeses with lavosh, crackers, nuts & dried fruits

Chocolate Fountain

Marshmallows
Fresh bananas
Fresh pineapple
Fresh strawberries
Vanilla bean Chantilly cream
Mini doughnuts
Churros
Dark chocolate

BEVERAGES

Inclusive of a three-hour beverage package featuring house sparkling wine, house wines, standard beers, soft drinks & juices

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