

MENU

Charcuterie

Selection of Continental Meats, Prosciutto, Salami with Pickles

Bread with Dips

Fresh Seafood Selection

Freshly Shucked Oysters

Tiger Prawns

Blue Swimmer Crabs

Balmain Bugs

Pipis with Lemon Dressing

New Zealand Green Lip Mussels with Nam Jim Dressing

An Array of Dips and Condiments

Entrees and Salads

Smoked Salmon

Gin Cured Ocean Trout

Grilled Octopus and Sundried Tomato

Grilled Calamari with Fennel and Lemon

Shrimp Salad

Cous Cous Royale (V,DF)

Potato Salad (GF,DF)

Grill Curried Zucchini (V,GF,DF)

Quinoa, Kale, Grapefruit and Walnut Salad (V,GF,DF)

Prosciutto with Figs Macerated in White Balsamic (GF)

Chicken Terrine with Sundried Tomato and Caper (GF,DF)

Grilled Asparagus, Poached Egg, Parmesan (V)

Balsamic Roasted Vegetables (V,GF,DF)

From the Carvery

Traditional Roast Turkey with Cranberry and Walnut Stuffing, Cranberry Jus

Honey Glazed Ham Leg with Charcuterie Sauce

Hot Buffet Selection

Roasted Beef Sirloin, Roast Carrot and Shallot (GF,DF)

Salmon, Confit Vine Tomato, Citrus and Tarragon Beurre Blanc (GF)

Red Thai Chicken Curry (GF,DF)

Spinach & Ricotta Ravioli with Gremolata (V)

Steamed Vegetables (GF,DF,V)

Oven Roasted Root Vegetables (GF,DF,V)

Potato and Leek Soup (V,GF)

Desserts

Christmas Plum Pudding

Brandy Custard

Blueberry Cheesecake

Mini French Pastries

Opera Gateaux

Australian Cheese Platter

Champagne and Strawberry Jellies (GF,DF)

Coconut Panna Cotta, Berry Compote (GF,DF)

Tiramisu

Dark Chocolate Mousse

Mango Mousse with Almond Joconde

Christmas Log

Panettone

Sliced Fruit Platter

Fresh Cherries

Chocolate Fountain

Churros

Meringue Sticks

Fresh Fruit

Marshmallows

Menu items correct at time of publishing but may be subject to change.