



Christmas Buffet

250pp Adult

150pp Child 6-12

75pp Child 4-5

Beverage Pack 60pp

Beverage Non Alcoholic 30pp

ANTIPASTI & GRAZING

Charcuterie & Local Cheeses: Prosciutto, Salami, Pastrami, Brie, Cheddar & Quince Paste, Fresh Grapes, Crackers & Sourdough

Wood Fired Marinated Vegetables: Eggplant, Zucchini, Capsicum, Balsamic (V, Gf)

Selection Of Artisanal Bread, Butter & Dips

GRILL & CARVERY

Traditional Wood Smoked Honey Glazed Leg Of Ham, Red Hill Cherry Compote

Pork Belly Porchetta, Fennel Seeds, Mediterranean Spices & Chilli

Grilled Barramundi, Lemon, Herbs, And Gordan Olives, Salsa Verde

Mustard Glazed Beef Skewers, Rosemary, Wholegrain Mustard Glaze (Gf)

Roast Marinated Lamb Shoulder, Tzatziki & Charred Lemon

Selection Of Christmas Sauces - Cranberry, Port Wine, Salsa Verde, Apple Sauce

SEAFOOD BAR

Oysters, Mignonette (Gf)

Tiger Prawns, Lemon & Classic Mary Rose (Gf)

Split Morton Bay Bugs, Salsa Verde

Smoked Salmon, Lemon, Red Onion, Capers

SALADS & SIDES

Gazzola Baby Gem Lettuce, Fennel, Radish & Yoghurt Dressing

Hawkes Kipfler Potatoes Roast Leek Butter

Roasted Root Vegetables - Honey & Thyme Glaze (V, Gf)

Tomato, Basil And Bocconcini Salad, Balsamic Dressing

Children's Corner - Corn On The Cob, Fresh Fruit Skewers

DESSERT STATION

Vanilla Pannacotta, Berry Compote, Crushed Pistachio

Christmas Pudding , Vanilla Brandy Custard

Pavlova, Seasonal Berries And Passionfruit

Seasonal Fruit Selection: Rockmelon, Honeydew Melon, Pineapple, Cherries & Berries

Classic Mince Tartlets

Christmas Cookies

SAMPLE MENU, SOME DISHES MAY CHANGE