

WINDOWS

Thank you for celebrating Christmas with us

Breads

Selection of freshly baked breads with dips,
marinated olives and feta

Thai coconut & lime pumpkin soup

Seafood

Freshly shucked oysters, shallot vinaigrette (plus lime)

Half shell scallops ceviche

Tasmanian smoked salmon

Cured kingfish, lime, heart of palm

Cooked whole prawns

Blue swimmer crabs

Slipper lobsters

Calamari salad (Asian style marinade)

NZ mussels

Sushi & Sashimi, pickled ginger, wasabi, furikake

Vietnamese ngoc nan / Tartare sauce / Lemon & Lime

Herbed Mayo / Cocktail sauce



Cold Section

Charcuterie selection – Chicken & pork terrine, salami, prosciutto,
grilled chorizo, pastrami, smoked pork sausage
Honey and bourbon glazed ham on the bone
Kashmiri roasted beef, coriander, lime raita
Spiced smoked duck, pickled cherry, burnt orange
Piccalilli, bush tomato, mustards, dill pickles
Australian cheese, quince, lavosh, fruit bread

Salads

Sumac roasted pumpkin, shallot and spinach
Charred broccoli, lemon, almond and chilli
Caesar salad – MYO
Mixed bean salad, chorizo and balsamic onion dressing
Freekeh, edamame and buckwheat noodle, coriander dressing
Roasted pear, roquette, parmesan and walnut
Assorted dressings and accompaniments

Carvery

Roast turkey, chestnut and sage stuffing (confit prior) chicken gravy
Herb & mustard roast beef (Bola - MR), red wine jus
Pork loin with crackling and apple sauce



Hot Section

12 hour braised ox cheek, Bourguignon sauce

Chicken & porcini braise w/ truffle

Sautéed gnocchi, roasted pumpkin, goat's cheese, sage noisette, pangratato
(roquette, red onion, lemon)

Chermoula lamb, preserved lemon couscous

Barramundi, Asian greens, XO sauce

Duck fat roast potatoes

Steamed greens

Crispy salt & pepper calamari (heat lamp)

Kids Buffet

Chicken Nuggets | Mini Beef Burgers

Battered fish | Hot Chips

Vegetable Lasagne | Salad

Steamed Vegetables

Desserts

Chocolate fountain with condiments

Toasted marshmallow station

Liquid Nitrogen Ice cream Station

Desserts continue over next page



Desserts

Pistachio Orange Yule log (GF)
Mocha Chocolate Roulade (NF)
Green Tea & Raspberry Yule Log

Banana Passionfruit Coconut Cake
Chocolate & Hazelnut Gateaux
Raspberry White chocolate & lemon Cake (GF)

Chocolate Mousse Duo (GF)
Mango & coconut Sago Pudding (GF / DF)
Cherry with Mascarpone Sabayon (GF)

Nectarine Muscat & Yoghurt Trifle (GF)
Vegan Chocolate & Passionfruit pots (Vegan, DF)
Berry & Rosewater Eton Mess (GF/DF)

Mango & Coconut Mousse Cake
Chocolate Pear Tart
Lemon Tart Dome (NF)
Opera
Strawberry Cream Swiss Roll (GF, NF)
Tiramisu (GF, NF)
Raspberry Mousse Dome (NF)
Berry Cheesecake
Macaron Tower (GF)
Croquembouche
Christmas Pudding w/ Brandy Custard
Fruit Mince Pies
White Christmas
Ginger Bread Men
Chocolate Truffle Pops (GF/NF)
Freshly cut fruit

