

Christmas Day Buffet Lunch 2023

Cold section

Salami ,pastrami, prosciutto , chicken truffle terrine ,beef barsola (gf)(lf)

With fig chutney , baby caper , pickled cucumber , tomato relish (gf)(lf)

Queenland Tiger prawn , fresh ½ shell oyster , warm oyster Kilpatrick (gf)

With Maryrose sauce ,tartare sauce ,with wedges of lemon and lime (gf)

Whole poached salmon , fresh cut curdo meats , Tasmanian smoked salmon (gf)(lf)

With wasabi , pickled ginger ,soya , remoulade sauce , horseradish cream cheese (gf)

Rustic bread roll artisan slice loafs and gluten free rolls

Salad section

Warm potato salad ,diced bacon , green shallots , salad cream (gf)

Grilled pumpkin ,toasted hazelnut , cranberry ,spinach, fetta cheese (gf)

Make you own caesar section ,croton, bacon , parmesan , cos lettuce , Caesar dressing

Shaved Beetroot ,carrot and shred red cabbage with wholegrain mustard mayonnaise (gf)

Vegan south west chopped salad bowl with chick pea aioli dressing (gf)(lf)

Carvery station

Roast turkey breast with sage stuffing ,and cranberry sauce

Mustard glazed smoked ham on the bone and demi glaze (gf)

Hot food section

Oven baked snapper fillet with dill ,lemon herb crust on saute spinach

Stuffed and roll Pork belly with candy apple and brandy demi glaze

Vegetable Lasagna with broccoli,capsicum , onion ,carrot ,mushroom (gf,lf)

Roast lemon ,thyme ,confit garlic bulbs ,desire potatoes (gf)

Pan fried brussel sprout with green bean ,onion salt (gf)(lf)

Roast medley root vegetable with garlic butter

Dessert station

Mini pavlova with whipped cream and mascerated mixed berries (gf)

Homemade tirmasu , brandy pudding with chantilly cream, and custard

assortment of small cake and biscuits

a selection of Australian artisan Cheeses (gf)

with apricot chutney , grapes and crackers