

2024 Christmas Day Buffet Lunch Menu

Cold section

Mooloolaba king prawn , freshly shucked oyster , warm oyster Kilpatrick (gf)

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

Poached salmon , fresh cut sushi meats , Tasmanian smoked salmon (gf)(lf)

With wasabi , pickled ginger ,soya , remoulade sauce , (gf)

Rustic bread roll artisan slice loafs and gluten free rolls

Salami, pastrami, prosciutto, smoked chicken terrine, fennel salami ,beef (gf)(lf)

With fig chutney , marinated olives , baby caper , pickled cucumber , (gf)(lf)

Salad section

Warm potato salad ,fried smoked ham , green shallots , sour cream (gf)

Roast pumpkin ,toasted hazelnut , cranberry ,spinach, feta cheese (gf)

Caesar salad ,croton, bacon , parmesan , cos lettuce , Caesar dressing

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

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

Carvery station

Tradional Roast turkey breast with sage stuffing ,and cranberry sauce

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

Hot food section

Oven baked snapper fillet with dill ,capers lemon herb veirge on wilted spinach

Rolled Pork belly with apple and brandy demi glaze

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

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

Pan fried Brussel sprout with green peas ,onion salt (gf)

Roast medley root vegetable with garlic butter (gf)

Dessert station

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

Homemade tiramisu ,cherry trifle , with Chantilly cream, and custard

assortment of small cake and biscuits

a selection of Australian artisan Cheeses (gf)

with apricot chutney , grapes and crackers