



SALAD

Black rice with coconut, cucumber, basil and cranberry (VE, GF, DF)
Potato, chorizo, fire-roasted peppers with grilled artichoke heart, chives and celery (GF)
Watermelon, heirloom tomato, pomegranate with whipped feta, fresh mint and preserved lemon (GF)
Seafood Salad (GF)
Celeriac, endive, chicken, grain mustard, roasted walnut, prune and dill (GF, N)

SOUP

Lobster Bisque with Blue Swimmer Crab (GF)

COLD BUFFET

Seafood Selection

Alaskan king crab, blue swimmer crab, Balmain bug, freshly shucked Sydney rock oysters, smoked salmon, salmon gravlax, succulent king prawns

Sushi Offerings

Chicken teriyaki uramaki, spicy tuna uramaki, vegetable maki roll

Dressings & Sauces

Thousand Island dressing, cocktail dressing, garlic aioli, chipotle sauce, Tabasco,

Accompaniments

Fresh limes, gherkins, chilli soy dressing, tamari, pickled ginger, wasabi

Roast Meats

Roast beef sirloin, roast leg of ham with traditional trimmings and house-made sauces

HOT BUFFET

Beef Bourguignon

Turkey roulade

Brussels sprouts with cranberry and balsamic

Roasted vegetable cannelloni

Truffle and parmesan scented herb-roasted chat potatoes

Honey-thyme glazed butternut with blistered vine tomatoes

Mixed seafood and fusilli bake

TERRINES:

Rabbit and quail terrine with Grand Marnier
Chicken liver and pork mousse pâté

ANTIPASTO:

Charcuterie

Prosciutto di Parma, smoked salmon, nduja, chorizo, salami, double-smoked ham, smoked turkey

Vegetables & Dips

Marinated eggplant, marinated peppers, marinated olives, grilled pumpkin, sundried tomatoes, spicy capsicum dip, avocado dip, hummus, eggplant dip, beetroot hummus, tzatziki

Salad

Mesclun Leaves with Three Types of Dressing

BREAD STATION:

Selection of Freshly Baked Breads
Charcoal focaccia, baguette, sourdough, soft rolls

CHEESE SELECTION:

Triple cream Brie, Oak Blue, Parmigiano Reggiano, cloth-aged cheddar, chèvre, Gouda
Served with quince jelly, grissini, and crackers

DESSERT

Chocolate raspberry yule log,
chocolate crunch, chocolate mousse, raspberry coulis, berry tuile
Mango passionfruit pavlova,
passionfruit mousse, wattleseed crumble, mango jelly
Christmas choux tree,
caramel custard, mixed berry diplomat, pistachio chantilly (GF)
Christmas pudding with cherry compote, brandy sauce
Mini mince pie with candied blackcurrants and
cranberry filling, vanilla sable (NF)



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (NF) NUTS FREE

Menu items are subject to change based on availability and may be substituted at the chef's discretion to ensure the highest quality.