



Christmas Day Buffet Menu

BREADS

Assortment of Artisan bread and butter **GFO, V**

SEAFOOD EXTRAVAGANZA

Gold Coast tiger prawns with Marie rose **(A), GF, DF**

Oyster bar with lemon, finger lime and Maldon salt **(A), GF, DF**

Lobster cocktails with caviar and dill kewpie **(A), GF, DF**

Mussel pot with drawn butter, vermouth and smoked maroi nakuppi **(A), GF**

Smoke salmon petite taco with Jalapeño Crème Fraîche and avocado **(A), GF**

Blackened dory with Chimichurri, deep fried pickles and dirty rice **(I), DF**

Panko and ancho chilli crusted calamari with hot honey **(A)**

THE MEATS

Prime rib off beef with pickled horseradish and red peppercorn cherry demi glaze **GF, DF**

Pork belly with cinnamon apple compote **GF, DF**

Xmas charcuterie board with smoked leg ham, sliced turkey breast, cured meats, olives and pickles **GF, DF**

Old fashioned roast turkey joints, chipolata sausages, stuffing, cranberry and pan gravy **DFO**

THE VEG

Maple-roasted pumpkin **V, GF**

Duck fat roasted chat potatoes **GF, DF**

Steamed trio of vegetables **GF, VG, V**

SALADS

Cabbage and kale buttermilk slaw **GF, DFO, V**

Pearl cous cous with Middle Eastern spice **DF, V**

Rocket, parmesan, pomegranate, molasses and pinenut with limoncello vinaigrette roast corn, barley and mixed herb salad **V**

Baby spinach, tomato and buffalo mozzarella **V**

DESSERT CART

Plum pudding with brandied custard **V**

Traditional pavlova **V**

Warmed mince pies **V**

Eggnog cheesecake **V**

Candy cane churros **V**

Seasonal fruits and berries **VG, DF, GF, V**

Assortment of King Island cheese with accompaniments and an array of little surprises **GFO, V**

GFO Gluten free option
V Vegetarian
GF Gluten Free
DF Dairy Free
DFO Dairy free option
VG Vegan

SEAFOOD ORIGINS:

(A) Australian
(I) Imported
(M) Mixed Origins

