



CHRISTMAS DAY BUFFET LUNCH

CHEESE AND CHARCUTERIE STATION

Chefs' Selection of Gourmet Cheeses and Cold Meats,
Crackers, Dry Fruits, Jams, Chutneys, Mustards and Pickles

SEAFOOD BAR

Shucked Port Stephens Bistro Oysters
New Zealand Green Lip Mussels
Balmain Bugs
Australian Prawns
Tasmanian Salmon Gravalax

DIPS, SAUCE AND CONDIMENTS

Shallot Vinegar, Spiced Chili Sauce, Tabasco Sauce, Tartar sauce
Lemon wedges, Wasabi Soy Sauce, Confit Garlic and Shallots

COLD

Chorizo and New Potato Salad with Grape Mayo (GF)
Country Chicken and Pork Terrine (P/N)
Green Garden Salad and Seasonal Veggies (V/VG/GF)
Maple Roasted Root Vegetables with Dukkah

HOT

Traditional Turkey Roulade with Sage, Chestnut and Onion and
Giblet Gravy
Pork Belly with Maple Roasted Root Vegetables, Mustard and Jus (P)
Cannellini Beans and Dutch Potato Fricassee (V/VG/GF)
Roasted Spatchcock with Lemon, Garlic and Rosemary, Pink Pepper
Berry Sauce
Shepherd's Pie

DESSERTS

Panettone
Christmas Pudding with Whiskey sauce
Pavlova (GF)
Mini Lemon Tart
Fresh Fruits
Macarons

FOR THE KIDS

Penne Pasta Creamy Mushrooms (V)
Fish N Chips
Ice Cream Sundae Bar with Toppings