



CHRISTMAS DAY BUFFET LUNCH

Freshly baked bread rolls with whipped truffle butter

CHEESE & CHARCUTERIE

Chefs' selection of gourmet cheeses and cold meats, crackers, dry fruits, jams, chutney, mustard selections, pickles

TERRINES & COLD PLATES

Berkshire pork & pistachio terrine (GF/N/P)
Radicchio, melon, speck, orange vinaigrette (P)
Braised beetroot, goat cheese, red onion
Chicken ballotine, picked muscatels

PLANT BASED APPETISERS

Slow roasted heirloom cherry tomatoes, pine seeds and olives (V/VG/GF/N)
Maple roasted root vegetables (V/VG/GF)
Carrot hummus, cumin, tahini (V/GF)
Baba ghanoush, pomegranate molasses, smoked eggplant (V/VG/GF)

SEAFOOD DELICACIES

Shucked Port Stephens bistro oysters
New Zealand green lip mussels
Australian king prawns
Gin & beetroot cured Tasmanian salmon
Balmain bugs

DIPS, SAUCE, CONDIMENTS

Shallot vinegar, spiced chili sauce, tabasco sauce, tartar sauce, lemon wedges, wasabi soy sauce, confit garlic, shallots

CARVING STATION

Whole roasted rib eye beef
Brussel sprouts, condiments, gravy

HOT FOOD

Traditional turkey roulade, sage, chestnut & onion, cranberry sauce
Double cooked pork belly, gochujang, ginger, char grilled spring onion (P)
Braised cannellini beans, dutch potato fricassee (V/VG/GF)
Lamb shoulder, roasted garlic & rosemary, mint sauce
Lemon rice

DESSERTS

Panettone
Pandora, rum anglaise
Christmas pudding, whiskey sauce
Traditional pavlova (GF)
Yule log cake
Cherry & plum cake

KIDS MEAL

Mac n' cheese (v)
Chicken nuggets, chips, tomato sauce

Ice cream sundae bar