

Christmas Day 2023 Lunch Menu

COLD BUFFET ANTIPASTO AND SEAFOOD

Selection of bread rolls & butter

Selection of cured meats including salami, prosciutto, cornichons, artichokes, pecorino, jardinière, grissini, veal and pork terrine, olives, marinated button mushrooms and grilled Mediterranean vegetables

Fresh whole North West king prawns, sliced smoked Tasmanian salmon, capers, red onion, horseradish, mussels, fresh SA oysters, cocktail sauce, lemon and mignonette

HOT BUFFET

Roast breast of turkey, onion and sage stuffing, cranberry sauce (nf, gf)

Ginger glazed baked whole leg of ham, wholegrain mustard (nf, gf)

Pan roasted Cone Bay barramundi fillets, caper, lemon, dill veloute (nf, gf)

Roast sirloin of beef, horseradish, shiraz gravy (nf, gf)

Mediterranean vine ripened tomato and vegetable lasagne (v, gf, nf, df)

Crisp royal blue, smoked paprika potato (v, gf, nf, df)

Baked cauliflower mornay (nf, v)

Selection of aromatic roasted root vegetables (v, gf, nf, df)

All dishes served with gravy and traditional condiments



SALAD SELECTION

Panzanella tomato salad with capsicum, red onion, celery, cucumber, croutons, red wine vinegar dressing (v, nf)

Gourmet mixed garden leaves, vinaigrette (gf, nf, df, v)

Beetroot, fennel, red onion, celery, witlof, Persian fetta, orange segments, toasted walnuts (gf, v)

Pumpkin, goat's cheese, baby spinach, quinoa tabouli, pepita seed (gf, v)

DESSERT AND CHEESE SELECTION

Traditional Christmas pudding, brandy custard

Oreo cheese cake

Crème brulee

Petit pavlova, passion fruit, and mixed berries

Tiramisu - Italian coffee & mascarpone, chocolate

Bitter dark chocolate torte & raspberries

Exotic fruit and summer berry salad, chantilly cream

Local and imported cheese display, dried fruit and crackers

Freshly brewed coffee and selection of teas



BEVERAGES

Dalz Otto Prosecco

Sandalford Sauvignon Blanc Semillon

Pitchfork Chardonnay

Sandalford Cabernet Merlot

Pitchfork Shiraz

Hahn Dry 3.5%

Hahn Super Dry 4.6%

150 Lashes Pale Ale 4.2%

Soft drinks - Coca Cola, Lemon Squash, Tropical Fruit Punch, chilled water

Bookings essential – phone the Events Team on (08) 9297 3000 to secure your table.