



Christmas Day Buffet Menu

\$185 per adult | \$90 per child aged 6–12

Children under 6 eat free

Early Bird bookings by 15 September to receive a complimentary bottle of sparkling wine or wine. Tables of 10 guests or more enjoy a special rate of \$175 per person

 **12:00 pm - 3:00 pm**

On Ice

Albany Rock Oysters

Natural oysters served with brown butter mignonette (GF, D, S, A)

Steamed Local Prawns

Fresh local prawns, classic cocktail sauce (GF, D, S, A)

Salad Bar

Festive Antipasto Selection

Selection of salamis and cured meats and agrodolce vegetables (GF)

Smoked Salmon Platter

Lemon, caper and herb-cured salmon with fresh dill (S, I)

Panzanella Salad

Grape tomatoes, cucumber, basil, toasted focaccia and white balsamic dressing (V)

Classic Caesar Salad

Baby cos lettuce, parmesan, garlic focaccia croutons and creamy anchovy dressing (D, E, S, I)

Italian Potato Salad

Baby potatoes, parsley, capers, red onion and extra virgin olive oil dressing (GF, V)

Artisan Bread & Carvery Station

Freshly Baked Bread Selection

Assorted gourmet rolls, sourdough, grain rolls and rosemary focaccia served with festive dips, olive oils and whipped butter

Chef's Festive Carvery Selection

Christmas Day Buffet

Mains & Desserts

Mains

Roast Turkey Breast

Traditional Christmas turkey with cranberry sauce and gravy (GF, D)

Herb & Mustard Crusted Black Angus Scotch Fillet

Slow-roasted and served with gravy (GF, D)

Lemon Thyme Chicken Scallopini

Tender chicken, mushroom cream sauce (GF, D)

Grilled Salmon

White bean ragout, salmoriglio and fresh herbs (GF)

Crispy Lemon Pepper Calamari

Golden fried calamari with basil pesto aioli (D, S, I)

Roasted Seasonal Vegetables

Kumara, baby potatoes, parsnips, Brussels sprouts and parsley oil (GF, V)

Ricotta Gnocchi

House-made ricotta gnocchi in slow-cooked sundried tomato sauce (D, E)

Christmas Dessert

Traditional Christmas Pudding

Warm pudding, brandy-infused custard sauce (D, E)

Festive Pavlova

Meringue, fresh seasonal berries (GF)

Vanilla Panna Cotta

Chocolate and fruit toppings (GF, N)

Chocolate & Berry Christmas Cake

Brandy brown sugar sauce (D, E)

Classic Tiramisu

Mascarpone cream, espresso-soaked ladyfingers and cocoa (D, E)

Fresh Seasonal Fruit Salad

Mint and festive summer fruits (V, GF)

Cheese Board

Selection of local and imported cheeses, crackers, and festive candies (GFA, D)

Chocolate Fountain

Selection of condiments, crackers, and festive candies (GFA, D)

V- vegetarian / VE - vegan / E - contains eggs / D - contains dairy / N - contains nuts
P - contains peanuts / S - contains seafood / GF - gluten-free / GFA - gluten-free option
Seafood Dietary: A - Australia / I - imported / M - mixed

