

Christmas

LUNCH BUFFET

COLD SELECTION

Freshly shucked Sydney rock oysters ^{GF, DF}

Fresh Australian tiger prawns, Mary Rose, lemon ^{GF, DF}

Poached Tasmanian salmon, crème fraiche, lemon zest, pickled cucumber ^{GF}

Potato salad, egg, streaky bacon, fresh herbs, seeded mustard ^{GF}

Caprese salad, heirloom tomatoes, creamed Persian fetta, avocado, vincotto dressing ^{GF}

Charcuterie and cheese, prosciutto, salami, gypsy ham, double brie, vintage cheddar, olives, cornichons, peppers, quiche ^{GF, VG}

Summer rainbow slaw, apple, zesty dill mayo ^{GF, VG}

Artisan baked breads, salted butter ^{VG}

HOT SELECTION

Hot maple-glazed ham, cherries, selection of mustards ^{GF}

Traditional turkey breast, cranberry sauce, gravy ^{GF}

Roasted prime rib of beef, charred onions, peppercorn jus ^{GF}

Potato gratin, sautéed onion, fresh mozzarella, cream, crunchy breadcrumbs ^{VG}

Golden barramundi cocktails, French fries, tartare sauce, lemon

Roasted Queensland blue pumpkin, extra virgin olive oil, cracked pepper ^{GF, VG}

Sautéed greens, pink Himalayan sea salt, garlic butter ^{GF, VG, DF}

DESSERT SELECTION

Christmas puddings, brandy custard, summer berries ^{VG}

Individual pavlovas, Chantilly cream ^{GF, VG}

Chocolate mousse brownie trifles ^{VG}

Tropical seasonal fruit ^{GF, DF, VG}

^{GF} GLUTEN FREE | ^{DF} DAIRY FREE | ^{VG} VEGETARIAN