



CHRISTMAS DAY BUFFET LUNCH

\$189 per person

\$90 per child (ages 4-12)

Freshly Baked Bread

Selection of French & New Zealand Cheeses

Fruits & Nut Selections

Antipasti, marinated vegetables

Freshly Shucked Oysters, verjuice

Charcuterie Selection, pickles

Tuna sashimi, tomatoes, avocado, capers

Duck terrine, prunes quince mayonnaise

Grilled Prawns, horse radish cream

Selection of smoked fish, honey and mustard sauce

Sweet corn salad, beans, capsicum, ranch dressing

Greek Salad, olive, feta cheese, balsamic

Watermelon salad, tomato, goat cheese, mint

Tabbouleh, bulgur, apricot, yoghurt

Free Range Harmony Christmas Ham, apple, mustard

Slow Roasted Whole Turkey, Christmas stuffing, cranberries

Roasted King Salmon, daikon, coriander

Whole Barbecued Angus Sirloin, barbeque sauce, parsley

Roasted Baby Agria Potatoes, garlic, rosemary

Summer Vegetables

Potato and Leek gratin

Fragrant rice

Valrhona Bûche De Noël, dulcify

Christmas Pudding, brandy sauce

Speculaas & Chocolate Mousse

Passionfruit Tarts, swiss meringue

Yoghurt Panna Cotta, summer berries

Coconut Pavlova, kiwi, vanilla anglaise

Cherry Trifles, peanuts

Christmas mince pies

gluten free dishes may contain soy, please advise if this is a concern

to design our menus executive chef Sebastian Hindrichs locally sources the best produce in season