

CHRISTMAS DAY BUFFET LUNCH

CHARCUTERIE

Local smoked meats, Kangaroo salami, Smoked Chicken, Local berkshshire sugared ham, Black chorizo slices and lackshinken cornichons, Marinated pearl onion, Tomato relish, Dijon mustard, Grain mustard

SALADS

Charred green asparagus, Shaved parmesan, Olive oil dressing (V)

Marinated baby beetroots, Persian feta, Rocket, Blood orange dressing (V)

Sweet potato, Pumpkin, Semi-dried tomato, Feta, Spinach frittata (GF, V)

Fritters roast blue pumpkin, Persian feta, Baby spinach leaves (V)

Smoked chicken breast, Tabouleh salad & avacado

Cous cous, Grilled summer vegetables, Kalamata olives & basil (V)

Quinoa, Brown rice & vegetable salad (H,V,DF,GF)

SEAFOOD

SA oysters, Cocktail sauce, Tartare, Lime & lemon wedges

Port Vincent SA king prawns, Sriracha dressing

Tasmanian smoked salmon, red onions, capers, dill aioli

Spencer Gulf blue swimmer crabs & Queensland spanner crabs

Marinated octopus & calamari rings and chilli mussels

ASIAN

Vietnamese vegetarian salad with Asian mushrooms (V, DF, GF)

California sushi roll with petal pink ginger, Wasabi mayo, soy

HOT BUFFET

Braised chicken grand mere style, Provincial vegetable ragu, olives, tomatoes

Champagne & green peas, Asparagus risotto, Grana panado flakes (GF, V)

Steamed barramundi, Asian herbs & mango salsa, Sriracha & coriander (GF, DF)

Roasted root vegetables, Fresh herbs & garlic rosemary butter (GF, V)

Pumpkin & ricotta ravioli, basil passata (V)

Shaved brussel sprout, Sauteed with pancetta & chestnuts (GF, DF)

Country style roasted potato, Rosemary oil (V, DF)

CARVERY (TO ORDER)

Succulent roast turkey breast, Herb stuffing, Cranberry jus

Barossa baked champagne ham, orange & Port wine glaze (GF)

Roasted wagyu rump, Shiraz jus, Dijon mustard (GF)

DESSERT

French pastries, Petit choux & eclairs

Traditional warm Christmas pudding, Black cherry compote, Brandy sauce

Christmas fruit mince pies (V)

Selection of seasonal fresh fruits (Vegan, V, GF, DF)

Lemon tart, Raspberry compote

Classic pavlova, Vanilla cream & fresh fruits

Black forest gateau, Chantilly cream

Traditional stolen slices

Selection of SA & international cheese

Quince paste, Crackers, Apricot & apples, Barossa bark, Fresh grapes