



ADELAIDE

CHRISTMAS BUFFET

Lunch Menu

APPETIZERS

BREAD STATION

Baguettes, Petit Rolls, Turkish Loaf,
Onion Cobb, Focaccia & Sour Dough with French Butter
To Dip - Eggplant, Hummus, Beetroot, Yoghurt & Cucumber.

CHARCUTERIE

Cacciatore Salami, Salami Sticks, Prosciutto Crudo,
Sliced Roasted Chicken, Roast Beef, Turkey Slices,
Double Smoked Barossa Ham, Halal Hot Salami Beef Slices
and Roasted Peking Duck Breast Slices

Cornichons, Dijon Mustard, Pickled Onion, Relishes & Grain Mustard
Antipasto of Char-Grilled & Marinated Vegetables (g/f, vegan)

ASIAN

California Sushi Roll, Pickled Ginger with Soy & Wasabi Mayo,
Korean Kimchi, Tofu Cold Roll with Japanese Sesame Dressing.
Vietnamese Mushroom Salad with Asian Vegetables.
Vegetarian Cold Roll & Avocado Cold Roll with Dipping Sauce.

CARVERY STATION

Chef Cutting to Order:
Succulent Roasted Turkey Breast with
Herb Stuffing and Cranberry Jus.
Braised Champagne Ham with Marmalade Glaze,
Star Anise and Cloves with English Mustard.
Roasted Wagyu Rump with Yorkshire Pudding,
Shiraz Jus or Mustard.

SEAFOOD STATION

SA Oysters with a Selection of Sauces.
Port Vincent King Prawns with Lemon, Lime
Complimented by French Mignonette Dressing, Spicy Chipotle.
Marinated Mussels, Octopus and Pickled Calamari Rings.
Tasmanian Smoked Salmon with Red Onion and Capers.
Steamed Scallops with Dill and Aioli.
St. Vincent Gulf Blue Swimmer Crabs.

SALAD BAR

Potato and Egg Salad with Barossa Bacon Chips.
Make Your Own Caesar Salad with Bacon, Egg, Parmesan,
Croutons, Anchovies and Garlic Dressing.
Moroccan Cous Cous Salad with Raisins and Dates.
Tabouli Salad with Tomatoes, Mint, Lemon and Parsley.
Christmas Salad with Broccoli, Cauliflower in Sour Cream.
Assortment of Garden Leaves with selection of dressings.
Bok Choy and Choy Sum Salad with Shiitake, Oyster
Mushrooms and Vegan Dressing.

HOT BUFFET SELECTION

Coorong Black Angus Beef Tenderloin, topped with
Prawn Meat, Bearnaise Sauce.
Steamed Salmon Dorne, Mussels in
Champagne Creamy Sauce.
Duck Leg a L'Orange.
Baked Cannelloni, Spinach, Pumpkin, & Ricotta
in Napolitana Sauce, Shaved Parmesan and Basil.
Sweet Potato, Chickpeas, Spinach, Coconut Curry. (vegan)
Country Style Roasted Potato, Rosemary & Thyme.
Roasted Root Vegetables with Mediterranean Herbs.
Carrots, Brussels Sprouts, Kale and Spinach with Chestnuts.
Basmati Steamed Rice
Brown Rice

DESSERT SELECTION

Traditional Warm Flamed Brandy Christmas Pudding with
Black Cherry Compote and Brandy Sauce.
Christmas Fruit Mince Pies, Christmas Cookies & Meringues.
Classic Pavlova served with Seasonal Fruits
and Passion Fruit Coulis.
Baked Portuguese Tart.
French Patisserie - Eclair, Macaron & Choux.
Assortment of Freshly Cut Seasonal Fruits.

Menu items are subject to change due to season and availability.