

Christmas Seafood Buffet

SEAFOOD BUFFET

Fresh Cooked Mooloolaba Prawns

Green Lip Mussels with Red Pepper and Chive Dressing

Freshly Shucked Australian Oysters with Condiments and Sauces

Tasmanian Smoked Salmon with Condiments

Chilled Moreton Bay Bugs, Sand Crabs

Assortment of Sashimi, Nori Maki and Nigiri with Japanese Condiments

COLD CUTS

Selection of Charcuterie, Cured meat, Salami, Pates, Pickled Gherkins★

GOURMET SALADS

Curried Pumpkin, Quinoa and Coconut Salad

Roasted Beetroot, Crumbled Ricotta and Crispy Pancetta with Wild Rocket Leaves

Traditional Caesar Salad, Garlic Croutons and Condiments

Local Heirloom Tomato, Burrata and Fresh Basil Pesto

TRADITIONAL FESTIVE HOT BUFFET

Roasted Stuffed Turkey Breast, Glazed Honey Cloves Ham on bone

Baked Whole Salmon, Oysters Kilpatrick, Crispy Calamari

Roasted Baby Potatoes with duck fat & rosemary

Roasted Pumpkin, Chestnuts and Sage

Summer Greens, Broccolini, Brussel Sprouts, Asparagus

Cranberry Sauce, Apple Sauce, Mustards

FESTIVE DESSERT BUFFET

Pavlova, Lemon Curd and Fresh Berries with Mango Coulis

Christmas Yule Logs, Christmas Pudding, Chocolate Profiteroles, Brandy Sauce

Red Cherries, Juicy Mango Cheeks, Christmas Cookies ★

Australian Farm House Cheeses, Condiments and Crackers

Ice cream