

BUFFET LUNCH

WEDNESDAY, 25 DECEMBER 2024

11:30 AM TO 1:30 PM & 2:30 PM TO 4:30 PM

Bubbles on arrival on us!

HOT SELECTION

Maple glazed leg ham, cranberry relish
Roast turkey, ginger & sage stuffing, natural gravy
Roast loin of pork, baby apples
Grilled market fish, tomato, chive beurre blanc
Spinach & ricotta ravioli, tomato butter
Roasted seasonal vegetables

COLD SELECTION

Freshly shucked oysters, whole cooked prawns, blue swimmer crab, lemon, lime & condiments

Wood smoked salmon, horseradish cream, french radish & cucumber Salumi board, hand-crafted local & international cured meats, terrines, pickles, relishes, stone-baked bread

Heirloom tomato, mozzarella, basil

Thai style coleslaw

Baby new potato salad, egg, cornichons, seeded mustard remoulade Mixed small-leaf salad, avocado, cherry tomatoes, shaved red onion Build your own Caesar

DESSERT

Softshell pavlova, vanilla cream, Yarra Valley berries & honeycomb

Mince pies

Plum pudding panna cotta

Selection of petite pastries & cakes

\$190 PER PERSON

12 and under \$95