

Christmas Buffet Lunch Menu

ANTIPASTO SELECTION

Continental & cured cuts of sliced meats & selected condiments

SEAFOOD SELECTION

Poached Tasmanian salmon with truffle aioli(gf)

Half shell Pacific oysters with lemons & Lea & Perrin sauce

Peel & eat prawns (gf)

Marinated half shell New Zealand mussels (gf)

HOT SELECTION

Baked Humpty Doo Barramundi with green pea puree & pomegranate salsa (gf)

Roasted chat potatoes with garlic butter (v,gf)

Glazed baby carrots & broccolini (v,gf)

Harissa infused Victorian roast lamb leg with napa cabbage(gf)

Roast turkey breast with cranberry jelly & port wine jus(gf)

Pumpkin, spinach & pinenut ravioli, sugo, spinach & parmesan (v)

CHEF'S CARVING STATION

Honey, citrus and cloves glazed champagne ham with traditional apple sauce

Mustard, garlic & thyme crusted porterhouse steak

SALAD SELECTION

Cos lettuce with avocado, tomato, cucumber, snow pea shoots (v,gf)

Coleslaw with pineapple & poppy seed (gf)

Roasted pumpkin, chick pea & mushroom salad pomace olive oil (v,gf)

DESSERT SELECTION

Christmas pudding with eggnog custard and whipped vanilla bean cream

Mini pavlova with fruits & coulis

Lemon meringue tarts

Belgian chocolate mousse cake

Fresh seasonal fruit salad (gf)

Christmas fruit cake/ Christmas tart

Tasmanian cheese selection with dried fruits & nuts & crackers

