

WOODS

RESTAURANT

CHRISTMAS BUFFET LUNCH

WEDNESDAY 25 DECEMBER | 11:30AM - 2:00PM

\$169 per adult | \$129 per child 3-12 years

Complimentary for children under 3 years

MENU

Selection of freshly baked breads served with butter
Assorted dips

SOUP

Cream of potato, leek scented with chervil and crisp shallots (GF)

COLD SELECTION

Coffin Bay oysters, served with fresh lemon slices (GF)

Crystal Bay cooked prawns, served with cocktail sauce (GF)

Tasmanian smoked salmon, cured with pickled red onion and capers (GF, DF)

A selection of Continental Delicatessen meats

Homemade chutney with relishes and sauces

A fine selection of fresh seasonal salads with dressings (V, VE, GF, DF)

CARVERY STATION

Glazed Virginia ham with apple sauce and red wine jus (GF)

HOT SELECTION

Roasted sirloin beef scotch with truffle and creamy merlot jus (GF)

Oven baked Cajun chicken thigh with chicken sauce

Oven baked fish of the day with lemon butter sauce (GF)

Oven roast turkey, cranberry relish and rosemary stuffing (N)

Steamed summer vegetables with herb butter (GF)

Oven roast potatoes with rosemary (GF, DF)

DESSERT

Pavlova with fresh whipped cream and seasonal fruits (GF)

Rich chocolate cake with macerated berries and chocolate ganache

Fresh seasonal fruit salad with alphonso mango coulis (GF, DF)

Traditional Christmas desserts (N)

V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS

*Please note this menu may be subject to change depending on product availability. Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.