



CHRISTMAS LUNCH

BUFFET LUNCH MENU

Glass of sparkling wine on arrival

CARVED BY OUR CHEF

Baked honey-glazed leg ham with charred pineapple
and green chilli salsa ^{GF, DF}

Wagyu beef tri-tip with Swiss brown mushrooms,
pepper sauce and Yorkshire pudding

Turkey roulade with cranberry and apricot seasoning,
and Cumberland sauce

Roasted vegetables with honey and thyme ^{V, GF}

SEAFOOD STATION

King prawns and Balmain bugs with remoulade
and Bloody Mary dressing ^{GF, DF}

Wallis Lake, Pacific and Wonboyn River oysters,
mignonette and ponzu dressing ^{GF, DF}

Ocean trout ceviche with fennel,
apple and cress, citrus dressing ^{GF, DF}

HOT DISHES

Chicken saltimbocca with mushroom fricassée ^{GF}

Grilled Mirror dory with sauce vierge ^{GF, DF}

Salt and pepper soft-shell crab, citrus and chive aioli, lime ^{DF}

Rotolo with spinach and ricotta,
butternut squash purée and shaved parmesan ^V

Potato gratin with Gruyère and thyme ^{V, GF}

Asparagus and broccolini with brown butter and almonds ^{V, GF}

SALADS

Caprese salad with buffalo mozzarella, olive and basil ^{V, GF}

Niçoise salad ^{V, GF, DF}

French bistro salad ^{V, GF, DF}

Avocado, smoked salmon, dill, Avruga caviar ^{GF, DF}

View Caesar salad

Watermelon, mint, feta and orange ^{V, GF}

View desserts over page.

DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN

*Please let one of our team members know if you have any dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.





DESSERTS

Christmas trifle with summer berries and jelly

Opera cake

French pastries and ice cream selection

Brioche and cherry bread and butter pudding

Pavlova with mango, passionfruit and raspberries ^{GF}

Chocolate mousse with salted caramel ^{GF}

Seasonal fruit platter

Australian and European cheeses with lavosh and grapes

Traditional Christmas pudding with Grand Marnier
crème anglaise and whipped cream

Fruit mince pies

Tea and coffee



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