

Christmas Day Buffet Lunch

SOUP & BREAD

Creamy Seafood Chowder NF, H
Italian Tomato & Basil Gazpacho served chilled VG, H, NF, DF, GF
Assorted Bread & Rolls with Breadsticks & Butter GF*

SEAFOOD SELECTION

Fresh Australian Oysters H, NF, DF, GF
Chilled Cooked Australian Tiger Prawns H, NF, DF, GF
New Zealand Green Lip Mussels with Sweet Chilli, Garlic & Tomato Dressing H, NF, DF, GF
Marinated Baby Octopus with Balsamic & Orange H, NF, DF, GF
Dill Cured Salmon Gravavlax with Capers, Horseradish Cream & Citrus NF, GF
Cocktail Sauce, Mignonette Dressing, Balsamic Oyster Dressing, Fresh Lemon

COLD DISHES

Compound Salad with Pickled Beetroot, Feta & Orange GF, NF
Thai Beef Noodle Salad GF, DF
Bacon Wrapped Liver Pâté with Red Wine Reduction
Assorted Sushi Rolls with Japanese Wakame Salad, Soy, Wasabi & Pickled Ginger GF
Mixed Lettuce Salad with Tomato, Cucumber, Onion, Corn & Peas VG, H, NF, DF, GF
Balsamic Dressing, French Dressing, Greek Dressing, Honey Mustard Vinaigrette,
Passionfruit & Berry Vinaigrette, Mayonnaise
Grated Parmesan, Lemon Wedges, Chopped Bacon, Bread Croutons, Boiled Egg

DELICATESSEN

Antipasto Assortment
Ham, Salami, Prosciutto, Pastrami, Mortadella, Cheddar, Brie & Swiss Cheese
Mixed Nuts, Marinated Olives, Roasted Peppers, Marinated Asparagus,
Artichokes, Crackers, Quince Paste, Marinated Feta
Beetroot Dip, Capsicum Dip, Tzatziki, Mustards

CARVERY

Slow Roasted Festive Leg of Ham with Grilled Pineapple & Caramelised Apple Sauce GF, DF
Festive Roast Whole Turkey with Cranberry Jus GF, DF

WOODS

V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | NF - NUT FREE | GF - GLUTEN FREE | * - OPTIONAL | H - HALAL

*Please let one of our team members know if you have any dietary requirements, food allergies or intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found. 15% surcharge applies on public holidays.*

DUMPLINGS

Assorted Dumplings with Condiments & Dipping Sauces ^{DF}
Sweet Chilli Sauce, Tartare Sauce, Tomato Sauce, BBQ Sauce, Red Hot Sauce

CHEF'S SELECTION

Pumpkin Ravioli with Pesto Cream Sauce & Crumbled Feta ^V
Wok Fried Rice with Eggs, Peas, Spring Onion & Bean Sprouts ^{V, DF, NF, GF}
Truffle & Herb Roasted Beef Brisket with Yorkshire Puddings & Mulled Wine Gravy
Oven Baked Barramundi with Sautéed Silverbeet & Lemon Caper Sauce ^{DF, NF, GF}
Slow Simmered Irish Lamb Stew ^{NF}
Sticky Glazed Christmas Chicken ^{GF, NF, DF}
Double Cooked Szechuan Style Pork with Leeks, Capsicum & Dry Chilli ^{GF, DF}
Maple Roasted Root Vegetables with Confit Garlic & Thyme ^{V, DF, NF, GF}
Creamy Paris Mash ^{V, NF, GF}

KIDS STATION

Fish Fingers
Calamari
Chicken Nuggets
Vegetable Pizza
Chips

DESSERT STATION

Hot Baked Christmas Pudding with Custard Sauce ^V
Fruit Mince Pies, Christmas Cookies, Christmas Log, Salted Caramel & Saffron Apple Bar
Vanilla Pannacotta ^{GF}
Assorted Jelly Bowls ^{GF, DF, NF}
Honey & Mandarin Chocolate Mousse ^{GF}
Petit Cake Selection
Pavlova ^{GF}
Assorted Lollies & Sweets
Fresh Fruit Bowls

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