

Christmas Day Buffet Lunch

SOUP & BREAD

Roasted pumpkin, ginger & coconut soup V, DF, GF
Assorted bread and rolls with sticks and butter GF*

FROM THE OCEAN

Fresh Australian oysters NF, DF, GF
Chilled cooked Australian tiger prawns NF, DF, GF
New Zealand green lip mussels, lemon & caper vinaigrette, fresh herbs & shallot NF, DF, GF
Dill cured salmon gravadlax with capers and horseradish cream, citrus NF, GF
Cocktail sauce, mignonette dressing, balsamic oyster dressing, lemon wedges

COLD DISHES

Compound salads – roasted pumpkin, feta and pomegranate salad NF, GF,
Macaroni salad V
Single salad – mixed lettuce, cos lettuce, tomato, cucumber, onion, corn, peas

DELICATESSEN

Antipasto selection - Ham, salami, prosciutto, pastrami, mortadella, cheddar brie & Swiss cheese
Mixed nuts, marinated olives, roasted peppers, marinated asparagus, artichoke, crackers

CARVERY

Filipino style Lechon pork with lechon sauce, calamansi soy dip, atchara DF
Ultimate festive roast turkey breast with cranberry jus DF, GF

CHEF'S CHOICE

Spinach and ricotta ravioli with pesto cream sauce and crumbled feta V
Wok tossed fried rice, eggs, peas, carrot, spring onion V, NF, DF, GF
Mixed herb roasted brisket, Yorkshire pudding with red wine jus
Oven baked barramundi fillets with lemon and caper sauce NF, DF, GF
Pineapple coconut chicken adobo flakes NF, DF, GF
Maple roast root vegetables, confit garlic, thyme V, NF, DF, GF
Creamy Paris mash V, NF, GF

KIDS FRITTO MISTO STATION

Fish fingers, calamari, chicken nuggets, chips

DESSERT

Hot baked Christmas pudding with custard sauce V
Fruit mince pies, Christmas cookies, Christmas log, assorted jelly bowls NF, DF, GF, pandan & sago verrine GF
Petit cake platter with Filipino ube cake & coconut celebration cake
Chocolate fountain with strawberry, marshmallow, pretzels, assorted lollies, fresh fruit bowls

WOODS

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

*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.
Seafood is from mixed origin.*