



Tuesday, 25 December 2018

Chilled Seafood Starter

Half shell oysters
Whole king prawns and yabbies

Fresh baked French bread board

Cold Buffet

Smoked salmon and dill
Beetroot cured Tasmanian salmon
Traditional condiments
Grilled cuttlefish salad with paw-paw
and spicy Thai dressing
Prawns and cuttlefish

Green tea soba noodle salad
Continental charcuterie
House pickled vegetables and olives
Potato salad with sour cream dressing
Roquette salad, pear, goat cheese curd

Hot Buffet

Baked barramundi fillet with
polenta and flutes citrus dressing
Squid stir-fried with chilli
paste and jasmine rice
North west prawn tails with
shallot and tomato fondue
Basil and spinach arancini with crushed
truffle cauliflower and kale crisps

Scallops and Moreton bay bug
meat toasted with miso butter
Confit carrot, with ginger coriander
Grilled asparagus with parmesan flakes
Roasted pumpkin and sweet potato
Mediterranean vegetables

Carvery

Roast turkey breast,
Cranberry compote

Honey glazed ham
Port jus

Cheese Platter

Local and imported cheese selection
Fruit and nut terrine
Flutes crisp almond wafers

Port flavoured quince jelly and quince paste
Seasonal fruit platter

Flutes Gourmandise

Petit desserts served to the table

Loose leaf tea and freshly brewed coffee