



Christmas Day BUFFET LUNCH Menu

FRESH SEAFOOD

West Australian ½ Lobster Thermidor **GF**

Icey Cold King Prawns **GF**

Fresh Mussels **GF**

Cocktail Sauce, Tartare Sauce, Lemon Wedges

ANTIPASTO SELECTION

Smoked Chicken & Salmon **GF**

Chilled Honey Ham **GF**

Sliced Italian Salami

Roasted Zucchini, Olives, Feta Cheese,

roasted Mushrooms **V GF**

Bruschetta - Bocconcini Cheese,

Onion & Sundried Tomato **V**

HOT DISHES SELECTION

Teriyaki Chicken **GF**

Ginger, Soy & Shallot Barramundi Fillet **GF**

Creamy Penne Boscaiola

Spaghetti Marinara

Stir-Fried Prawn and Hokkien Noodles

Sweet & Sour Pork

Honey Chicken

Vegetable Fried Rice **V GF**

Stir-fried Mixed Vegetables **V GF**

CHEF'S SELECTION OF SALAD & CRUDITÉS

Baby Octopus Salad **GF**

Crisp Caesar Salad **GF**

Selection of Mescaline Greens **V GF**

Potato Salad - Bacon & Dill Sour Cream **GF**

Fresh Mozzarella, Cherry Tomato

& Basil Pesto **V GF** *(Contains nuts)*

ENTRÉE SELECTION

Salt & Pepper Squid

Crumbed Calamari Rings,

Vegetarian Spring Rolls **V**

Beer Battered Flathead

Crumbed Chicken Tenderloins

Beer Battered Chips **V**

FROM THE CARVERY

Roasted Champagne Ham **GF**

Traditional Roasted Turkey **GF**

Slow Roasted Angus Beef **GF**

Roasted Potato & Butternut Pumpkin **V GF**

Cranberry Sauce, Red Wine Jus **GF**

DESSERTS

Plum Pudding & Brandy Custard

Passionfruit Pavlova **GF**

Chocolate Mousse **GF**

Apple Crumble

Fruit Mince Pies

Assorted Pastries

Seasonal Fruit **GF**

Gourmet Cheeses, Dried Fruits,

Nuts & Crackers **V GF** *(Contains nuts)*

Tea & Coffee

Dinner Rolls & Butter served on each table

V - VEGETARIAN | **GF** - GLUTEN FREE | **GF** GLUTEN FREE OPTION

