



# *Seafood Buffet*

## *The Ranch Christmas 2018*

### *Oyster Station*

Natural Oyster Platter | Lemon Wedge |  
Smokey Sea Salt (gf)

### *Entree*

Cooked Banana Tiger Prawns | Chilli Garlic  
Aioli (gf)

House Smoked Atlantic Salmon | Avocado |  
Tomato Salsa (gf)

Tuna Tataki | Pepper Crust | Mango

Marinated Olives | Grilled Chorizo |  
Halloumi

Selection of Cold Meats & Antipasto

### *Salads*

Potato Salad | Figs | Dried Tomato | Smoked  
Duck Breast

Baby Spinach Salad | Pinenuts | Parmesan |  
Caramelized Pears (gf)

Quinoa Salad | Pumpkin | Beetroot | Goat  
Cheese (gf)

Fresh Salad Bar | Saffron Mustard  
Vinaigrette | Yoghurt-Chili Dressing (gf)

Artichoke-Sweet Potato Salad | Tarragon-  
Honey Dressing

Waldorf Salad | Candied Walnuts (gf)



## *Bread*

Selection of Breads | Gluten Free Option |  
Butter

## *Main Course*

Freshly Farmed Barramundi | Truss Tomato |  
Basil | Macadamia Nuts | Beurre  
Blanc (gf)

Maple and Vanilla Baked Ham | Apple Sauce  
Spaghetti | Creamy Goat Cheese | Semi Dried  
Tomato | Pecorino

Vegetable Curry | Bak Choi | Coriander |  
Snow Peas

Veal Stripes | Shitake Mushroom Sauce |  
German Spaetzle

Jasmine Rice | Potato & Pumpkin | Steamed  
Vegetables (gf)

Crispy Roasted Duck | Orange Jus | Creamy  
Potato Bake

## *Dessert*

Exotic Cake | Paw Paw

New York Cheesecake | Cherry Ragout  
Rocher Cake

Individually Plum Pudding | Vanilla Rum  
Sauce

Assorted Summer Fruits (gf)

Pavlova | Chantilly Cream | Passionfruit (gf)  
Selection of Macarons

Cheese Platter | Lavosh | Quince Paste |  
Dried Fruits

