



Christmas DAY

COLD BUFFET

Basket of crusty bread rolls and butter
Chilled ocean prawns with cocktail sauce
Natural oysters on ice with lemon
Tasmanian smoked salmon, capers, red onion, cream cheese, lemon wedge
Antipasto platters of marinated vegetables,
smoked and cured meats, assorted dips and condiments (gf)

SALAD

Classic caesar
Greek (gf)
Garden (gf,vegan)
coleslaw

HOT BUFFET

Traditional roast turkey,chipolatas (gf) and cranberry sauce
Mustard and herb crusted beef sirloin (gf) with yorkshire puddings
Bourbon and maple glazed baked leg ham (gf)
Salt and pepper calamari, lemon wedge and tartare sauce
Satay chicken curry
Grilled chicken breast in garlic cream sauce (gf)
Roasted potato and pumpkin (gf,vegan)
Seasonal vegetables with parsley butter (gf)
Steamed jasmine rice (gf, vegan)
Creamy potato bake (gf)
Rich brown gravy (gf)

KIDS

Chicken nugget and battered fish bite

DESSERTS

Traditional christmas pudding served with brandy custard
Pavlova with whipped cream, strawberries, passion and kiwi fruit (gf)
lime swirl cheesecake and new york baked cheesecake
chocolate mud cake (vegan)
Fine australian cheese platter served with dried fruits and water crackers
Seasonal sliced tropical fruit platter
Ice-cream

We are happy to cater to any dietary requirements, please discuss with our friendly staff.
Bookings essential. Give us a call on 07 3376 8111

We promote the responsible service of gaming and alcohol. All our advertising and promotions are not implicitly or explicitly directed at minors, excluded persons, or vulnerable or disadvantaged groups.