

Christmas DAY

STARTER

Chargrilled turkish bread with olive oil & balsamic & smoked hummus dips, marinated olives, sumac, parsley to share at the table (VG & GF)
Warmed oven bread roll & butter

ENTREE

Cold seafood platter to share including a 1/2 Lobster, Moreton bay bugs, Fresh prawns, Natural Oysters & Smoked Salmon with lemon and seafood cocktail sauce and a petite garden salad
OR
Roasted Mediterranean vegetable stack drizzled with balsamic (VG & GF)
OR
Smoked chicken, waldorf salad, extra virgin olive oil (GF)

MAINS

Traditionally roasted turkey and honey baked leg ham, chipolata, stuffing (rice), caramelised vegetables, roast potatoes, port wine gravy, cranberry sauce. (GF)
OR
Crispy skinned North Qld Barramundi served with a zesty orange & roasted macadamia nut inspired salad, topped with seared asparagus spears & drizzled with balsamic glaze
OR
Seared Eye fillet in prosciutto, red wine jus, served with kipler potatoes, broccolini and blue cheese butter

DESSERTS

All of your Christmas favourites served buffet style including petite pavlova, sticky date pudding, blueberry brulee cheesecake, Christmas trifle, petit fours with lashings of cream, custard and all the naughtiness of the silly season

We are happy to cater to any dietary requirements, please discuss with our friendly staff. We also have a great menu for the little ones and a visit from the Big fella planned. Bookings essential. Give us a call on 5453 3777 or book online at buderimtavern.com.au

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