

# Christmas Buffet

## MENU

### CHILLED

BASKET OF CRUSTY BREAD ROLLS & BUTTER  
TOASTED CHEESE & GARLIC HERB BREAD

NATURAL OYSTERS W/ LEMON ON ICE  
CHILLED OCEAN PRAWNS W/ COCKTAIL SAUCE

TASMANIAN SMOKED SALMON, CREAM CHEESE, CAPERS & RED ONION PLATTER W/ LEMON  
WEDGES

ANTIPASTO PLATTERS OF MARINATED VEGETABLES, SMOKED & CURED MEATS, PICKLES W/  
ASSORTED DIPS AND CONDIMENTS

CHEF'S SELECTION OF FIVE SEASONAL SALADS & DRESSINGS-  
CAESAR, GREEK, FESTIVE SLAW, POTATO SALAD & PESTO PASTA SALAD

### HOT

TRADITIONAL ROAST TURKEY W/ RICE STUFFING, CHIPOLATAS AND CRANBERRY SAUCE  
MUSTARD & HERB CRUSTED BEEF SIRLOIN W/ YORKSHIRE PUDDINGS  
BOURBON & MAPLE GLAZED BAKED LEG HAM

BATTERED FISH FILLETS W/ LEMON WEDGES  
SALT & PEPPER CALAMARI W/ TARTARE SAUCE  
LEMON BUTTER GRILLED BARRA FILLETS  
CHEFS HOME MADE BEEF CURRY

ROASTED POTATOES, ZUCCHINI, RED ONION & PUMPKIN  
SEASONAL VEGETABLES W/ PARSLEY BUTTER  
STEAMED JASMINE RICE  
RICH BROWN GRAVY

### DESSERT

TRADITIONAL CHRISTMAS PUDDING SERVED W/ BRANDY CUSTARD  
PAVLOVA W/ WHIPPED CREAM, STRAWBERRIES, PASSION & KIWI FRUIT  
A SELECTION OF MINCE PIES, ASSORTED CAKES & INDIVIDUAL DESSERTS  
ICE CREAM TUBS, FAIRY FLOSS & A CANDY CONDIMENT BAR

FINE AUSTRALIAN CHEESE PLATTER SERVED W/ DRIED FRUITS AND WATER CRACKERS  
SEASONAL SLICED TROPICAL & STONE FRUIT PLATTER