

Cold Platters

Toasted breads and assorted dips (VG)

Natural Oysters on ice with lemon (GR)

Chilled ocean prawns with cocktail sauce

Fresh Balmain Bugs and blue swimmer crab on ice

Tasmanian smoked salmon, capers, red onion, dill cream, lemon wedges (GR)

Charcuterie platter with marinated vegetables, olives & house pickle

Hot Carvery

Traditional roast turkey with stuffing and cranberry sauce

Mustard and herb crusted beef with yorkshire puddings

Ginger beer glazed leg ham (GR)

Grilled Salmon fillets, asparagus, roast cherry tomato, tarragon burre blanc (GR)

Roasted potatoes, caramelised root vegetables (VG)

Seasonal greens with olive oil and herbs (VG)

Rich brown gravy (VG)

Chef's selection of two seasonal salads and dressings (VG)

Dessert

Pavlova with whipped vanilla cream, mixed berries, mint

Petite fours and mini eclairs

Wrapped chocolates, tea and coffee