

Christmas Day

— Buffet —

Seafood

Local prawns
Oysters
Smoked salmon
Bugs
Mussels

Salad

Pasta salad
Seafood salad
Greek salad
Asian noodle salad
Coleslaw

Cold Cuts

Honey mustard turkey
Leg ham
Hungarian salami

Sides

Potato bake
Roast vegetables
Fried rice
Seasoned potato skins
Bread rolls
Crumbled reef fish
Yum cha selection
Chicken nuggets

Carvery

Pistachio & cranberry topped turkey
Roast pork with apple sauce

Hot Station

Baked barramundi with shrimp & caper beurre blanc
Chicken in a sundried tomato, parmesan & prosciutto
Spinach & ricotta tortellini in pesto & sundried tomato rosemary braised lamb
Beef goulash
Butter chicken

Dessert

Petit fours, macarons, carrot cake, plum pudding, fresh fruit, fruit mince pie, custard, & sticky date pudding

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Drinks Package
11:30am - 2:00pm

Wine

Tatachilia Rose
Tatachilia Pinot Grigio
Mudhouse Sauvignon Blanc
Grant Burge Benchmark Chardonnay
Tatachilia Sparkling

Grant Burge Benchmark:

Shiraz
Cabernet Sauvignon
Merlot

*All wines will be served in a 150 ml serving size. Champagne will be in a champagne flute.

Beer

Hanh Super Dry
Hanh Super Dry 3.5
Great Northern
Great Northern Super Crisp
Stone & Wood
Balter XPA
XXXX Gold
Cider
Tooheys New
James Squires 150 lashes

Non-Alcoholic

Premium range

- Bottle of Moit and Chandon **\$60**
- Bottle of Veuve Clicquot **\$70**
- Asahi Schooner **\$3**
- Guinness Pint **\$3**

• Soft drinks:

Coke
Coke no sugar
Sprite
Dry Ginger Ale
Lemon Squash

• Juice:

Orange
Pineapple
Apple
Cranberry