



Giant Christmas Party



MENU



SEAFOOD SELECTIONS

- Australian prawns GF, DF
- Freshly shucked Pacific oysters station with a variety of condiments GF, DF
- Half shell mussels, nam jim GF, DF
- Australian crab GF, DF
- Preserved lemon and calamari salad

COLD SELECTIONS

- Watermelon, goats cheese salad and citrus vinaigrette V, GF
- Potato, egg and dill salad GF, DF
- Waldorf salad GF
- DIY salad bar
- Mixed leaf, onions, cucumbers, pepper, tomato, olives, feta, balsamic French dressings
- Antipasto platters of Casalingo cured meats, grilled eggplant, zucchini, roasted red pepper and slow roasted tomatoes GF, DF, V AVAILABLE
- Selection of Australian cheese and fruit chutneys
- Rustic gourmet breads V

CARVERY

- Maple glazed roasted turkey, traditional stuffing, apricot chutney

HOT SELECTIONS

- Roasted beef fillet, grilled asparagus and wild pepper jus GF, DF
- Roasted chicken, spiced labneh, charred broccolini and pomegranate jus GF
- Lemon myrtle roasted Huon salmon fillet and lime beurre blanc GF
- Baked rosemary lamb leg, pink grapefruit and chilli salsa GF, DF
- Smoked leg ham and assorted mustards GF, DF
- Fried potato gnocchi, spinach, pumpkin and pistachio V
- Green beans, confit tomato and hazelnut dressing V, GF, DF
- Roasted heirloom baby carrots and herbed butter V, GF

DESSERT

- Gelato Cart with lolly station
 - Traditional plum pudding with brandy anglaise
 - Pistachio yule log
 - Black Forest entremets GF
 - Strawberry Santa cake
 - Chocolate banana mini petit gateau
 - Selections of eclairs
 - Rum vanilla crème brûlée GF
 - White choc crème with mixed berry GF
 - Tropical wonderland
 - Mango passionfruit slice GF
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