

XMAS BUFFET



one hot dish \$40
two sides
one dessert

two hot dishes \$50
two sides
one dessert

two hot dishes \$60
three sides
two desserts

three hot dishes \$70
three sides
two desserts

BREAD

SELECTION OF ARTISAN BREADS AND DINNER ROLLS

Served with garlic butter, olive oil
and balsamic reduction

HOT DISHES

GLAZED CHAMPAGNE HAM

With pineapple and maple

ROAST SIRLOIN OF BEEF

With garlic, seeded mustard and rosemary

BAKED GNOCCHI

With truffled mushroom, baby spinach,
pine nuts and parmesan

GRILLED CHICKEN BREAST

With roast red pepper coulis, red quinoa
and salsa verde

SIDES

ROAST GOURMET POTATOES

With duck fat, smoked salt and chive

SAUTEED GREEN BEANS

Shaved red onion, balsamic and orange

CLASSIC CAESAR SALAD

Crispy romaine, garlic croutons and parmesan

ROAST PUMPKIN WITH FETA

Pumpkin seed, pomegranate and basil

ROAST CAULIFLOWER SALAD

With curried mayo, baby spinach, sultanas
and shaved almonds

ROAST ROOT VEGETABLES

With brown butter, chive and thyme

DESSERT

WARM XMAS PUDDING

Orange crème anglaise, walnut crumb
and chantilly cream

DUTCH APPLE PIE

With butterscotch sauce & chantilly cream

CHOCOLATE BROWNIE

Dark choc sauce, berry compote & chantilly cream

XMAS SET MENU



\$55 2 courses

\$65 3 courses

Including an on arrival starter
and a finale for the table.

ON ARRIVAL

CHEESY GARLIC BREAD v

Warm toasted cob loaf stuffed with
melted cheese and garlic butter

ENTREE

GARLIC & CHILLI SAUTÉED PRAWN SKEWER gf / df / v

With pineapple and maple

ROAMING FRIED CHICKEN gf

Crispy buttermilk fried chicken pieces, Jack Daniel's
& cranberry BBQ sauce, jalapeno aioli

GLAZED PORK BELLY gf

Cauliflower puree with cardamom, blackberry & sage
gastrique, pear and ginger puree, apple and fennel slaw

SIDES

250G PRIME SCOTCH FILLET gf

Duck fat potatoes, green beans, garlic butter and
port wine demi glaze

CHARGRILLED CHICKEN BREAST gf

Lemon herb mashed potato, buttered baby spinach,
new season asparagus, apricot and thyme pan jus

PAN SEARED SKIN ON ATLANTIC SALMON SALAD gf / v

Roast pumpkin & red quinoa salad, cranberries,
marinated feta, balsamic reduction, pumpkin seeds
and spring mix with house dressing

SWEET TOOTH

WARM XMAS PUDDING

Orange crème anglaise, walnut crumb
and chantilly cream

VANILLA CRÈME BRULÉE

Shortbread with lemon zest, fresh strawberry and
caramel ripple ice cream

CHOCOLATE BROWNIE

Dark choc sauce, berry compote & chantilly cream

FINALE FOR THE TABLE

Individual mini Xmas fruit tarts