

BUFFET MENU

Selection of freshly baked artisan breads on the table
Salted butter and EVOO, balsamic reduction

Cold Soup

Chilled coconut and corn soup, toasted coconut, coriander[DF,GF,VGN]

Salads & Antipasto

Selection of locally sourced meats – prosciutto, salami, pastrami and hickory ham[DF,GF]
Fresh and pickled crudites, parsley whipped feta, grilled pepper coulis and dried olives[GF,V]
Grilled Turkish breads, Moroccan flat breads and stone baked ciabatta[DF,VGN]
Beetroot hummus, babaganoush and olive tapenade[NF]
Marinated green beans, mandarin, mint, cranberries, walnut, light citrus dressing[GF,DF,VGN]
Caprese salad, heirloom cherry tomatoes, bocconcini, basil pesto[GF,V]
Mediterranean cous-cous, cucumber, capsicum, apricot, pomegranate, herbs, sherry vinaigrette[DF,GF,VGN]

Hot Dishes

Hot maple glazed ham, cherries, mustard pineapple chutney, selection of mustards[GF,DF]
Herb roast turkey crown, cranberry and anise compote, apricot and sage stuffing, port reduction[GF]
Slow roasted Dorper shoulder of lamb, cavo nero, balsamic onions, mint and coriander pesto[DF,G,NF]
Baked fillets of salmon, fennel cream, asparagus, green peas[GF,NF,A]
Cauliflower and broccoli gratin, pangrattato[V]
Twice cooked traditional roasted potatoes, rosemary and thyme[GF,DF,VGN]
Cinnamon roast kumara, sautéed greens, glazed carrots, Brussels sprouts, garlic and sage butter[GF]
Pumpkin and almond gnocchi, roasted wild mushrooms, truffle cream, basil,
homemade hazelnut pesto[GF,DF,VGN]

From the Carvery

Mustard rubbed roast Black Angus rib eye of beef
Yorkshire puddings, port wine jus, traditional condiments

Seafood Bar

Large Exmouth tiger prawns[GF,DF,NF,A]
South Australian oysters[GF,DF,NF,A]
Tasmanian smoked salmon and prawn cocktail, cos gem lettuce and avocado[GF,DF,NF,A,I]
Marinated mussels, herbs, parmesan shavings[NF,GF,I]
Condiments: Marie Rose sauce, shallot vinaigrette, fresh lemon and lime wedges, hot and mild tabasco[GF,NF]

Patisserie Chefs' Selection

Pavlova, Christmas pudding, Yule logs and brandy custard
Selection of chocolate and sweet tarts, gateaux
Cut fruits
Locally sourced fresh fruit platters and artisan cheese,
crackers and preserves

Dietary Key: DF - dairy free | **DFO** - dairy free option | **GF** - gluten free | **GFO** - gluten free option
NF - nut free | **VGN** - vegan | **VGNO** - vegan option | **V** - vegetarian | **Seafood Origin:** A - Australian | I - imported | M - mixed origin