

Christmas Day

LUNCH & DINNER BUFFET

LUNCH BUFFET: Adults \$169 | Children (5–12) \$84.50 | Children (0-4) Free

DINNER BUFFET: Adults \$149 | Children (5–12) \$74.50 | Children (0-4) Free



Freshly baked bread rolls, sour dough loaves, focaccia, olive oil, butter, honey, guacamole, tortilla chips.

SOUPS

Seafood chowder, creamy sweetcorn soup (V, GF).

SALADS

Caesar salad with all the condiments, mixed green leaves (V, GF), Asian slaw with fresh coriander, fried onions and mint, Greek salad (V, GF), asparagus, broccoli, avocado with sesame dressing (V), buffalo mozzarella, tomatoes, balsamic (VG, GF), potato salad with chipotle, egg, aioli and pickles (GF), assorted sushi and condiments.

CHARCUTIERE

Sliced ham, smoked chicken, slow roasted duck, prosciutto, salami, pickles, local cheese selection with crackers, dried fruits, grapes and fruit paste.

SEAFOOD (GF, DF)

New Zealand shelled mussels, clams with lemon and herbs, marinated fish with coconut, lemon, spring onion, prawn cocktail salad, whole steamed prawns, baked salmon with soy and honey, tuna tartare, half shelled oysters, chardonnay vinegar.

CARVERY

Champagne ham, maple and honey glaze, whole grain mustard, roasted turkey, stuffing, cranberry sauce, gravy.

HOT CHAFERS

Beef sirloin with peppercorn sauce, hollandaise (GF), lamb rump with minted chimichurri (GF), filled pasta with tomato and mixed capsicums (VG), beer battered snapper with tartare sauce (DF), potato and kumara wedges with herbs and paprika (V, DF, GF), sauté greens with olive oil, preserved lemon and cayenne pepper (VG, DF, GF), steamed jasmine rice.

KIDS TABLE

Vegetable fried noodles, vegetable spring rolls, chicken nuggets, pork wontons, spud fries, tomato ketchup, sweet chilli, chocolate fountain with marshmallows and fresh fruits.

DESSERTS

Christmas pudding with custard, fruit mince tarts, pavlova, jelly, whipped cream, fruits, fresh berries and cherries (V, DF, GF), strawberry trifle, macarons, petit fours, selection of ice-creams, toppings and sauces, tiramisu, assorted sliced and treats (GF).

If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies. (DF) Dairy Free, (GF) Gluten Free, (V) Vegan, (VG) Vegetarian



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