



CHRISTMAS DAY BY THE BAY

BUFFET MENU

SEAFOOD STATION

King Prawns
Balmain Bugs
Pacific Oysters
Sashimi Platter
Green Mussels with Tomato Salsa
Tasmanian Smoked Salmon, Horsradish,
Onion & Capers
Assorted Sushi with Pickle Ginger,
Wasabi & Condiments
Crab and Chives Crêpe

CONDIMENTS

Fresh Lemons, Limes, Marie Rose, Mignonette

LIVE STATION ASSORTED ROLLS & MUSTARDS

Potato Gnocchi, Heirloom Tomato & Basil (GF/VG)
Maple Honey & Cloves Glazed Leg Ham Turkey
Traditional Pistachio & Cranberry Steamed Summer
Vegetables, Herbed Garlic Butter Roast Medley of
Vegetables, Rosemary & Olive Oil

CHARCUTERIE & ANTIPASTO STATION

Grilled Marinated Vegetables including Asparagus,
Artichoke, Eggplant, Capsicum & Semidried
Tomato,
Zucchini in Herbed Dressing
Rabbit & Quail Terrine, Lavosh, Petit Bouche Salad
Cold Cut Meat selection
including Wagyu Bresaola, Prosciutto, Salami,
Mortadella & Smoked Turkey Spread And Dips: Basil
Pesto, Babaganoush,
Beetroot Relish, Green Tahini, Green Olive &
Artichoke Dip Artisan Cheese Platter, Mostarda Di
Frutta, Pickled
Baby Figs, Dried Fruits, Muscatel, Lavosh & Grissini
Assorted Baker Bleu Bread, Country Wheel,
Baguette, Country Loaves, Ficelle, Coppertree
Cultured Butter & Extra Virgin Olive Oil

COLD STATION

Wood Smoked Duck, Avocado, Roast Pepper,
Watercress Salad
Green & Red Tomato Caprese Salad,
White Balsamic & Basi Oil
Mediterranean Char Grilled Chilli Octopus Salad
Mesclun, Baby Spinach, Rugolas, Radicchio Salad
Leaves with assorted Salad Dressing
Traditional Greek Salad, Persian Fetta
Caesar Salad, Roman Lettuce, Bacon, Eggs,
Anchovies, Parmesan & Croutons
Chicken & Papaya Rice Paper Roll Peanut
Hoisin Sauce

HOT STATION

Slow Roasted Smoked Beef Brisket, Caramelised
Eschallot (GF/NF)
Baked Salmon, Capers & Dill Sauce (GF/NF)
Salt & Black Pepper Squid, Lemon Aioli Sauce
Portuguese Char Grilled Chicken (GF/NF)
Fennel-Rubbed Pork Belly with Caramelised Pears
Roast Medley of Vegetables, Rosemary & Olive Oil
Truffle Mashed Potato

DESSERT STATION

Christmas Tree Croque Em Bouche Christmas
Pudding, Butterscotch Sauce
& Meader Valley Cream
Blackberry Cheese Cake
Christmas Lamington
Rhubarb & Apple Crumbled
Classic French Lemon Tart
Christmas Stollen
Christmas Yule Log
Pannatone Trifle
Vanilla & Coconut Pannacotta (GF/Vegan)
Mini Fruit Mince Pie
Assorted Christmas Petit Four
Carrot And Orange Cake (Nut Free)
Chocolate Cake (GF/Vegan)
Strawberry Mousse (GF/Vegan)
Seasonal Fruit Platter, Berries & Cherries
Butter Scotch | Chocolate Sauce | Crème Anglaise
Passionfruit Coulis | Raspberry Coulis