



CHRISTMAS 2018

\$220 PER PERSON

**LUNCH SERVICE STARTS AT 12PM
AND INCLUDES 3 HOUR BEVERAGE PACKAGE**

COLD SEAFOOD BUFFET

Oysters, finger lime & ginger (gf, df)
Tiger prawns, chilli mayo & flat bread
Smoked mussels & pickled onions (gf, df)
Moreten Bay bugs, lemon & fermented chilli (gf)
Smoked salmon, beetroot relish, crème fraîche, red onion, capers & dill (gf)
Spanner crab blinis, beetroot relish, caviar, dill & chervil (gf, df)

SALAD BUFFET

Shaved zucchini, lemon, mint & roasted chestnuts (gf, df, v, vg, n)
Kohlrabi, apple, watercress & mustard (gf, df, v, vg)
Farm salad, almond cream (v, n)
Beetroot, apple, fennel & buckwheat (gf, df, v, vg)
Potato salad, jalapeños (gf, v)
Citrus, watercress, herbs, almonds & nam jim (gf, df, v, n)
Watermelon, cucumber & radish (gf, df, v, vg)

SHARE TABLE MAINS

Salt baked rainbow trout, chicken stock potatoes & crème fraîche (gf)
Slow cooked lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df)
Roast turkey, all the trimmings, red currant jam & jus (gf)
Maple glazed roast pumpkin, eggplant puree, pomegranate, mint & mixed grains (gf, df, vg)

DESSERT BUFFET

Portuguese tarts (v)
Tiramisu (v)
Rosemary & lemon marshmallows, sour lemon (gf, df, v)
Cinnamon doughnuts (n)
Pavlova, mango & passion fruit (gf, v)
Coconut rice pudding, burnt honey, mango & passion fruit (gf, df, v, vg)
Crème brûlée (gf, v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please advise of dietary requirements at least 7 days prior to your booking.
Kids 3-12yrs old \$110pp; kids 0-2yrs old are free.
Bookings are essential and pre-payment is required.