

Christmas in July Buffet Dinner

Chilled seafood

Australian Tiger prawns
NZ marinated mussels
Australian Smoked salmon

Soup of the day

with garlic bread

Salad selection

Caesar salad
Heirloom tomato & bocconcini caprese
Vietnamese slaw with toasted sesame seeds
Creamy potato salad with chives & dill pickle
Seafood salad (I)

Antipasto selection

Sliced meat, marinated vegetables, black olives, mustard pickle, sundried tomato and crudités with hommus, baba ganoush and beetroot dip
Assorted sushi rolls (I)

Bread selection

Assorted bread rolls and multigrain sourdough, sesame dukkah oil

Carved by the chef

Baked ham with spiced apple compote and grain mustard
Turkey roll with cranberry sauce and roasted pumpkin
Slow cooked Moroccan roast lamb with mint sauce
English roast beef with mushroom sauce, peppercorn sauce or red wine jus
Roasted rosemary chats and garden vegetables

Whole fish

Baked Australian salmon

Wok fried

Wok fried tiger prawn (I), chilli and shallots

Off the grill plate

Lemon pepper dusted Barramundi (I) with herb oil

Hot selections

Pasta of the day
Curry of the day with steamed jasmine rice and chilli sambal
Honey Soy Chicken Drumettes with chunky tomato salsa, sour cream and guacamole

Kids selection

Nuggets and chips
Macaroni meatballs

Dessert

Selection of cakes and slices
Chocolate mousse
Mango mousse
Pavlova with berries & passionfruit
Assorted jellies
Sliced seasonal fruit
Vanilla and chocolate soft serve ice cream
Wafer cones, assorted lollies, chocolate and strawberry sauce
Spiced chocolate lava puddings with warm custard

**Menu is subject to change*

(A) Australian (I) Imported (M) Mixed

Every Saturday Adult \$79 | Child (4-13) \$29