

HOT SELECTION

- Bourbon & pineapple-glazed ham (GF), (DF)
- Prosciutto-wrapped rolled turkey with sage & red wine jus (GF), (DF)
- Pistachio, apple & blueberry stuffing (V)
- Roast pork leg with blackberry jus (GF), (DF)
- Roast cauliflower with Australian bush spices (GF), (DF), (V)
- Rosemary & garlic chicken with cherry glaze (GF), (DF)
- Thyme and mint lamb backstrap with red wine and fig jus
- Vegan lasagne (V)
- Roast root vegetables with lemon myrtle seasoning (GF), (DF), (V)
- Oven-baked brussels sprouts with bacon & garlic (GF), (DF)
- Sweet chilli & lime prawns (GF), (DF)

COLD SELECTION

- Australian prawns (GF), (DF)
- Half shell mussel and Pacific oyster station (GF), (DF)
- Smoked salmon platter (GF), (DF)
- Moreton Bay bugs (GF), (DF)
- Three spot crabs (GF), (DF)
- Chimichurri calamari salad
- DIY prawn cocktail (GF), (DF)
- Selection of antipasto (GF), (DF), (V)
- Selection of Australian cheeses & fruit chutneys

SALAD BAR

- Chorizo, feta & Kipfler potato
- Tropical mango & coconut (GF), (DF)
- Green bean, fig & goats cheese (GF)
- DIY salad bar
- Rustic gourmet breads (V)

DESSERT

- Traditional mixed fruit pudding with brandy anglaise (V)
- Pavlova with tropical fruits (GF)
- DIY gingerbread man station (V)
- Christmas yule log (V)
- Christmas macarons (GF)
- Red velvet cheesecake (V)
- Pistachio, raspberry & white chocolate mousse cake (GF)
- Biscoff & white chocolate cheesecake verrine (V)
- Tropical fruit custard tart (V)
- Salted caramel chocolate tart (V)
- Passionfruit & mango verrine (GF)

