

Seafood Indulgence

Smoked Salmon Tower with condiments
Cooked Tiger Prawns served on ice with assorted condiments
Freshly Shucked Sydney Rock Oysters
Poached ½ Green Lip Mussels in a Salsa Verdi

Carving Station

Smoked Maple Ham glazed with sweet spice syrup
Garlic Herb Butter Roasted Turkey with cranberry sauce

Cold Selection

Garden Salad

mixed leaves | carrot | cucumber | Spanish onion | tomato wedges | Italian dressing

White Christmas Salad

blanched brussel sprout | fetta Cheese | cranberries | almond sliced | pomegranate | lemon vinaigrette dressing

Roasted Summer Salad

eggplant | pumpkin | zucchini | mushroom | chickpeas | tahini dressing | parsley | Spanish onion

Spinach Wreath Salad

spinach | orange segment | cherry tomato | strawberry | walnut | honey balsamic vinaigrette

Lemon Cabbage Parmesan Salad

shredded cabbage | mint leaves | shaved parmesan | green peas | lemon dressing | pomegranate

Vegetarian Antipasto Platter

Assortment of freshly baked breads

Hot Selection

Char Grilled Chicken with Moroccan Lemon Marinade

Vegetable Lasagna with crusted parmesan

Roasted Baby Potatoes with smoked paprika

Cottage Lamb Pie

Roasted Herbs Root Vegetables

Twice Cooked Pork Belly with spiced apple sauce

Grilled Catch of the day with dill lemon butter & capers

Dessert Selection

Exotic Fruit Platter

Christmas Log

Christmas Pudding with Cointreau Custard

Selection of Boutique Petit Dessert

Tropical Mini Pavlova

Fruit Minced Pie

Assorted Macarons

Petit Mixed Fruit Tarts

Tiramisu Teardrop Cakes

Gelato Station

·Australian Cheeseboard