



# Christmas Menu

Price include venue hire, catering and room setup (banquet or cabaret), minimum numbers apply

Lunch or Dinner

Alternate Drop is an additional cost per person

Please make one selection from each course

## Entrée

Prawn & avocado tian with horseradish cream (GF)

Tasmanian smoked salmon with a roasted kifer potato salad and crispy capers (GF)

Baby beetroot and watercress salad with goats curd and crispy walnuts (GF)

Butternut pumpkin soup with toasted pumpkin seeds and sour cream (GF)

## Main

Milk braised turkey breast with prunes and preserved lemon, thyme bread sauce

Grilled fillet steak with potato rosti, asparagus and a wild mushroom jus (GF)

Crispy duck breast on braised leek with orange & cardamon sauce (GF)

Atlantic salmon fillet with semi dried tomato, broccolini, and salsa verde (GF)

## Dessert

Christmas pudding with brandy crème anglaise

Burnt lemon tart with fresh raspberries

Fresh fruit pavlova with passion fruit coulis

Australian cheese plate with dried fruit and lavosh

Freshly brewed coffee

Selection of teas and herbal infusions

Christmas chocolates



## Christmas Buffet

### Cold Buffet

Individual prawn cocktails with iceberg salad (GF)  
Caesar salad with pancetta marinated anchovies and garlic mayonnaise  
Pumpkin, gorgonzola and sage tart (V)  
Asian chicken salad with seared ginger & shallot dressing (GF)

### Hot Buffet

Slow baked orange and clove glazed leg of ham (GF)  
Roast sirloin of beef with wilted spinach and red wine  
Sautéed gnocchi with asparagus and pesto cream (V)  
Roasted herbed potatoes  
Steamed seasonal vegetables

### Dessert Buffet

Traditional pavlova with passionfruit  
Mini chocolate ganache tarts with candied orange  
Christmas pudding with brandy flamed cherries

Freshly brewed coffee  
Selection of teas and herbal infusions  
Christmas chocolates

## Christmas BBQ

Freshly baked bread rolls  
Seared Lamb Loin with rosemary roasted potatoes and Shiraz jus (GF)  
Thyme & garlic marinated turkey medallions with cranberry sauce (GF)  
Beef and tomato sausages with caramelised onion and tomato chutney  
Spiced pumpkin burgers with beetroot hummus (V)  
Caesar salad with crispy bacon  
Green leaf salad with mustard vinaigrette (V) (GF)

Fruit mince tarts

Freshly brewed coffee  
Selection of teas and herbal infusions