

## Christmas Buffet Function

**\$69.95** per person

*Minimum 40 guests*

Baked barramundi fillets with clarified macadamia butter  
Roast leg of pork with date, onion and sage stuffing  
Roasted turkey breast with cranberry and pomegranate sauce  
Platter of sliced continental meats with roast chicken and condiments

Roasted carrot, capsicum and almond salad with yoghurt dressing  
Lebanese fattoush salad with pita bread, tomato, olives and sumac  
Caesar salad with crispy bacon, garlic croutons, egg and smoked aioli  
Fresh garden vegetables including baby carrots, beans, broccoli, and squash  
Roast vegetables and trimmings  
Served with a selection of relishes, mustards and bread rolls

Selection of desserts including traditional steamed fruit pudding, pavlova, lemon meringue pie and tropical fruits  
Australian cheeses with crackers and dried fruits

### **Seafood buffet additional \$14.95**

Oysters served with vodka seafood sauce  
Fresh prawns with lemon tartare sauce  
Moreton bay bugs with lime chilli aioli  
All seafood served with citrus fruit and finger bowls



## Seated Christmas Function

**\$79.95 per person**

*Minimum 40 guests*

The following menu will be served *alternate drop* to your guests.

### *Entrée*

Goat's cheese and caramelised onion tart on wilted baby spinach and bean salad w shaved parmesan and balsamic reduction  
Rare roast beef salad with toasted cornbread, chestnuts and horseradish cream

### *Main Course*

Turkey tenderloin on potato gratin served with apricot walnut farce and orange cranberry reduction  
Atlantic salmon on garlic olive mash with preserved lemon salsa and asparagus

### *Dessert*

Steamed chocolate rum pudding with vanilla bean anglaise and pistachio biscotti  
Apple and rhubarb crumble with butterscotch sauce and double thick cream

