

CHRISTMAS LUNCH

shutters

SEAFOOD BUFFET

Fresh King Prawns

Spanner Crab

Blue Swimmer Crab

Moreton Bay Bugs

FRESH OYSTER STATION

Freshly shucked Sydney Rock Oysters
shallot, red wine vinegar, tabasco, lemon

SALAD BAR

Baby Gem parmesan cream, pangrattato, fresh herbs (V)

Grilled Mediterranean Vegetables fusilli, basil pesto
dressing (V, GF)

CANAPES

Profiterole whipped ricotta, semi dried heirloom
cherry tomato, aged balsamic (V)

Goat Cheese Brioche beetroot relish, pine nut (V)

Tasmanian Smoked Salmon dill cream cheese, blini

Assorted Maki Rolls pickled ginger, wasabi, soy
sauce

CHARCUTERIE

served with cornichons + guindillas

Villani Prosciutto Di Parma Villani

LP's Hot Salami Cotto

Wagyu Bresaola

HOT CARVING STATION

Maple Honey Glazed Leg of Ham grain mustard, jus

Roasted Turkey sage + onion stuffing, cranberry sauce, turkey jus

Roasted Salmon Fillet saffron beurre blanc

Glazed Baby Carrot (VGN, GF)

Broccoli cauliflower, cheddar bake (V)

Roasted Baby Chat Potatoes rosemary salt (VGN, GF)

Roasted Butternut five bean cheese bake (V, GF)

CHEESE

peach and muscatel chutney + lavosh, nuts

Berry Creek Oak Blue, Gippsland

Double Cream Brie, Adelaide Hills

Cloth-Ashed Cheddar, Victoria

DESSERT BAR

Bûche de Noël

Petit Baked Cheesecake

Christmas Pudding brandy custard

Mince Pie

Sliced Fresh Fruit

CHILDREN'S

Penne Bolognese, Chicken Tenders + fries, Mac & Cheese Bites