



# Christmas Day LUNCH

## SEAFOOD BUFFET MENU

### FRESH SEAFOOD

Seasonal oysters (GF, DF)

Local prawns (GF, DF)

Balmain bugs (GF, DF)

Green shell mussels with sweet chilli and lime (DF)

Smoked Trout, capers & dill with fresh lemon (GF)

### HOT

Baked side of salmon with citrus (GF, DF)

Crispy flathead

Prawn laksa

Salt and pepper squid

Seasonal green vegetables (GF, DF, V)

Potato gratin (GF, V)

Roasted root vegetables (GF, DF, V)

### COLD

Charcuterie; pate encroute, pork and fennel salami, pastrami, Capocollo, marinated olives, cornichons

Cheese selection; hard soft and blue cheeses, fig paste, quince, dried fruits

Potato salad (GF, V)

Mediteraean cous cous (V, DF)

Garden salad (GF, DF, V)

Assorted dressing & condiments

### CARVERY

Turkey Ballotine; chestnut and sage stuffing

Baked & glazed leg ham (GF)

Roast beef; traditional gravy

### DESSERT

Chefs selection of cakes and sweets





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## BEVERAGES

### SPARKLING

Moët, Chandon

### RED WINE

Sisters Run Shiraz, Sister Run Cabernet Sauvignon,  
The Ned Rose

### WHITE WINE

The Ned Sauvignon Blanc, Two Churches Chardonnay,  
Brockenack Pinot Grigio

### CIDER & BEER

James Squire Orchard Crush,  
James Squire 150 Lashes, 4X Gold,  
Brooklyn Lager, Furphy,  
Kosciusko Pale