- CHRISTMAS BUFFET MENU -

$70 PER HEAD

TO START

FRESH CIABATTA ROLL
With whipped butter, balsamic oil, caponata
***GF Available + $2/per guest**

MAIN COURSE

ROASTED BONED TURKEY GF DF
With sage and cranberry stuffing, wild rice pilaff, gravy and cranberry sauce

SLOW ROASTED LAMB SHOULDER GF DF
With summer quinoa, salsa verde and jus

PINEAPPLE GLAZED CHRISTMAS HAM GF DF
With seeded mustard and apple and fig chutney

ROASTED BUTTERNUT SQUASH GF DF VG *
Filled with red quinoa, cherry tomatoes, cucumber, radish with roasted cauliflower hummus, pomegranate and lemon and herb oil
***Must be pre-ordered**

WHOLE ROASTED SALMON FILLET *
With wild rice, asparagus, chermoula and lemon oil
***Must be pre-ordered + $12.50/per guest - minimum 20 guests**

AND ACCOMPANIED WITH

ROASTED LEMON AND HERB POTATOES GF DF VG

SUMMER GARDEN SALAD GF DF VG
Mixed salad greens, red quinoa, carrot, corn and pomegranate with a honey mustard dressing

PEARL COUSCOUS DF VG
With cherry tomatoes, radish, cucumber, peas and a citrus dressing

ROAST VEGETABLE SALAD GF DF VG
Kumara, pumpkin, beetroot, spinach, sunflower and pumpkin seeds with a Moroccan dressing

DESSERTS

MINI PAVLOVA GF
With macerated strawberries, raspberry crème fraiche

CHOCOLATE TORTE GF
Raspberry coulis, fresh raspberries and toasted hazelnuts

BRAISED PINEAPPLE GF DF VG *
Rum and apple syrup, Duck Island Passionfruit Coconut dessert, fresh strawberries
***Must be pre-ordered**

Please let your server know of any allergies you may have, & we will do our best to accommodate your needs. Changes are more than welcome but may result in delays and/or changes to taste and appearance of meal, and at certain times we may not be able to accommodate requests.

GF GLUTEN FREE GFO GLUTEN FREE OPTION DF DIARY FREE V VEGETARIAN VG VEGAN FRIENDLY