## - CHRISTMAS BUFFET -

## CIABATTA ROLL g. upon request

Hummus, pate \& olive oil.

## BEEF SIRLOIN DF, gF

Served medium, jus, bearnaise.

## CHICKEN GF, DF

Roasted whole boned chicken, cranberry sauce, gravy.

## LAMB ${ }_{\mathrm{GF}, \mathrm{dF}}$

Slow cooked shoulder, salsa verde, jus.

## ROASTED SALMON FILLET ** ${ }_{\text {GF, DF }}$

Brown sugar glaze, salsa verde
** add Salmon fillet for the whole group $\$ 7.50$ pp

## VEGAN* ${ }^{\text {GF, VG }}$

Quinoa stuffed capsicum, Pearl couscous, asparagus, cucumber, radish, cherry tomato, mint, red pepper drizzle, herbs, orange dressing.

* This option must be pre-ordered on an individual basis.

BABY NEW POTATOES GF, dF

## PEARL COUSCOUS SALAD GF, dr

Asparagus, cucumber, radish, cherry tomato, mint, herbs, orange dressing.
ROAST VEGETABLE SALAD GF, dF
Pumpkin, carrot, kumara, spinach, rosemary, thyme.

## CHOCOLATE TORTE GF

Berry ripple cream.

## CHRISTMAS TRIFLE

Grand Marnier sponge, custard, summer fruit, cream.
CARAMELIZED PINEAPPLE * ${ }_{\text {GF, }}$ DF
Duck Island passionfruit coconut ice cream, pineapple syrup.

* This option must be pre-ordered on an individual basis.


## $\$ 70$ per head

Please let your server know of any allergies you may have, and 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.

