



Christmas

BUFFET LUNCH

DOORS OPEN AT 11:30AM, FOOD FROM 12PM

COLD SELECTION

- Local Whole Cooked Prawns GF
- Smoked Salmon GF
(with capers, dill & red onion)
- Greek Marinated Squid GF
- Local Smallgoods & Charcuterie, Vegetable Antipasto GF
- Barossa Leg Ham Off The Bone GF
- Selection of Salads
- Bread rolls with butter

MAIN DISHES

- Butter Basted Turkey Buffet GF
(with cranberry & pistachio stuffing) PLEASE NOTE: stuffing is not gluten free
- Pepper & Mustard Beef Sirloin GF
- Roast Pork Loin with Crackling GF
- Roast Potatoes GF
- Cauliflower Au Gratin
- Honey Glazed Carrots GF
- Mediterranean Vegetable Frittata GF V
- Medley of Seasonal Vegetables GF
- Loaded Mexican Potato Skins GF VE
- Butter Chicken with Steamed Rice GF
- 5 Spice Duck with Hoi Sin Glaze GF
- Seasoned Chicken Tenderloins with Chimichurri GF
- Panko & Sesame Crumbed Barramundi
- Salt & Pepper Squid GF
- Seasoned Chips GF
- Vegetable Pakoras GF VE

DESSERT

- Christmas Pudding
(with Brandy custard & whipped cream)
- Assorted cheesecakes
- Eton Mess GF
(with seasonal fruit)
- Tiramisu
- Chocolate & cherry mousse
- Vanilla Pannacotta & strawberries GF
- Profiteroles
- Cheese platter & crackers
- Fresh fruit platter GF VE

GF GLUTEN FREE
V VEGETARIAN
VE VEGAN