

Christmas Day Buffet Menu

\$89 Per Person

To Start

Assorted Breads – Served with a selection of dips and whipped butter (G, D)

Christmas Grazing Spread – Cold meats, nuts, fresh berries, cheeses and more (D, N)

Main Selection

Maple-Glazed Christmas Ham – Carved thick and served with spiced apple chutney (DF)

Slow-Braised Lamb Shoulder – With red wine jus, fresh chimichurri and confit garlic (G, D)

Crispy-Skin Salmon – With citrus gremolata and pomegranate seeds (D)

Spinach & Ricotta Cannelloni – Stuffed pasta with sugo and parmesan (V, G, D)

Sides & Salads

Roasted Kūmara Salad – Tossed with spiced mayo, spring onion and charred pineapple (V, D)

Marinated Mussels & Linguine – With baby spinach with burnt orange dressing (G)

Duck Fat Potatoes – Roasted with garlic and rosemary

To Finish

Sticky Date Pudding – Butterscotch sauce and whipped cream (V, G, D)

White Chocolate & Raspberry Cheesecake – Dark chocolate drizzle (V, G, D)

Christmas Fruit Mince Pies (V, G, D)

Pavlovas – Lemon curd and toasted almonds (V, D, N)

Elevate Your Experience

If you are looking for a little more this Christmas, we offer these add-ons

Seafood Platter - \$65 (Serves 4–5)

Includes 5 pieces of each

Baked oysters au gratin, butter-poached tiger prawns, green-lipped mussels and salmon gravlax

Accompanied by a variety of house-made dipping sauces and charred sourdough

Festive Drink Package - \$26 per person

Enjoy 2 hours of drink service with lunch including a selection of alcoholic and non-alcoholic beverages

Our menu contains food allergens.

Please alert your server if you have a food allergy or intolerance.

We cannot guarantee any dish to be completely gluten-free, dairy-free, or allergen-free.

(G) Contains Gluten | (D) Contains Dairy | (V) Vegetarian | (VEG) Vegan | (N) Contains Nuts | (DF) Dairy Free