

# Christmas Day

## BUFFET MENU

\$179 ADULTS | \$90 CHILD

### Salads

- Salad of roasted pumpkin and feta cheese  
Ranch dressing
- Warm potato salad with mustard seed dressing
- Tossed green salad topped with cherry tomatoes and sliced cucumber
- Caprese salad drizzled with olive oil and aged balsamic vinegar
- Thai seafood salad with crispy rice noodles and avocados  
Rockmelon and prosciutto

### Antipasto

- chicken breast topped with mango and avocado salsa
- Pickled Tasmanian fish and octopus, salsa Verde
- Huon Valley smoked salmon with horseradish and capers  
Cooked prawns and cocktail sauce
- Freshly shucked oysters on ice, Thai dressing and red wine vinegar
- Antipasto platter
- Assortment of condiments
- Bread basket

### Hot

- Oven roasted turkey and red current stuffing  
Honey and balsamic glazed ham
- Slow roasted pork loin and apple cider sauce
- Grilled Fish of the day served on ratatouille, herb and lemon sauce
- Oven roasted lamb, glazed with mint sauce and garlic  
Hasselback potatoes
- Oven roasted medley of pumpkin, parsnip and carrots
- Addition to buffet for vegetarians
- Cold
- Rock melon and rocket salad served with falafel
- Hot
- Arancini with salsa Verde
- Or
- Vegetable ravioli with creamy pesto sauce

### Dessert

- Warm Christmas pudding with brandy custard  
Chocolate ripple cake
- Pavlova with seasonal berries and vanilla cream, drizzled with berry coulis  
Chocolate and berry trifle
- Assortment of sweet slices and cakes
- Tasmanian cheese platter and dried fruits and crackers
- Fruit mince pies
- Fresh fruit platter

Freshly brewed tea and coffee

