

ATRIUM GARDEN RESTAURANT'S BUFFET MENU- SAMPLE MENU

SOUP

Roasted Pumpkin, Sesame, Sour Cream (FL, VG)

Freshly Baked Bread Rolls

SALADS

Sweet Potato, Green Bean, Roma Tomato, Olives (FL, VG)

Chickpea, Semi Dried Tomatoes, Torn Basil, Lemon Herb Dressing (FL, V)

Charred Zucchini, Spanish Onion, Capsicum, Quinoa (FL, V)

Mixed Greens Dressed with Balsamic and Olive Oil (FL,V)

COLD SEAFOOD

Seafood Salad with Flaked Cajun Salmon, Shrimp (FL)

Exmouth Prawns with Our Own Spiced Cocktail Sauce (FL)

Green Lipped Mussels Tossed with Lime, Garlic & Herbs (FL)

Baby octopus with Balsamic, Red Onions & Parsley (FL)

Garlic, Thyme Marinated Fried Squid (FL)

Smoked Salmon Platter with Capers, Red Onions, Dill Honey Mustard Dressing (FL)

COLD MEATS

Terrine of Pork and Chicken Studied with Pistachios (FL)

Peppercorn Crusted Pastrami (FL)

Smoked Virginia Ham (FL)

Chorizo (FL)

Smoked Turkey & Fruit Chutney (FL)

3 Hour Buffet
3 hour Free Flowing Beverages
Visit from Santa & Gift for the Kids
Kids Entertainment

CARVERY

Baked Honey Glazed Ham Infused with Cloves (FL)

Roast Turkey with Apricot and Chestnut Stuffing, Cranberry Jus (FL)

HOT

Timberhill Roast Pork Loin, Crackle, Field Mushrooms and Thyme Cream (FL)

Baked Barramundi Fillet, Caper, Olive, Charred Corn Salsa (FL)

Moroccan Spiced Rubbed Dorper Lamb Rump, Mint Yoghurt (FL)

Braised Beef, Porcini Mushrooms, Smoked Bacon, Jus (FL)

Sweet Potato Eggplant and Chickpea Ravioli, Basil Cream, Shaved Parmesan (V)

Basmati, Sundried Tomato Pilaf (FL,V)

Roasted Butternut Squash, Honey and Butter Glazed Carrots (FL,V)

Steamed Broccolini, Almond Butter (FL,V)

Duck Fat Roast Potatoes with Garlic Confit & Italian Parsley (FL)

DESSERT

Mince Pies and Traditional Christmas Pudding with Brandy Custard

Free Flowing Chocolate Fountain, Diced Fruits, Marshmallows

Individual Dessert Boxes to Have Here or Take Away which will be:

Lemon Curd and White Chocolate Eclairs, Mixed Berry Clafoutis, Baked Pistachio

Cheesecake

**Sample Menu*

**Please note as it is a buffet styled event, we will not be able to cater to all dietary requirements. Please enquire prior to booking any dietary needs and we will advise accordingly. All dietaries will require minimum 7 days' notice prior to the event.*

** FL: Flourless | DF-dairy free | V-Vegetarian VGN- Vegan

REFRESHINGLY LOCAL

RYDGES.COM

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Green Lipped Mussels Tossed with Lime, Garlic & Herbs (FL)

Baby octopus with Balsamic, Red Onions & Parsley (FL)

Garlic, Thyme Marinated Fried Squid (FL)

Smoked Salmon Platter with Capers, Red Onions, Dill Honey Mustard Dressing (FL)

COLD MEATS

Terrine of Pork and Chicken Studied with Pistachios (FL)

Peppercorn Crusted Pastrami (FL)

Smoked Virginia Ham (FL)

Chorizo (FL)

Smoked Turkey & Fruit Chutney (FL)

CARVERY

Baked Honey Glazed Ham Infused with Cloves (FL)

Roast Turkey with Apricot and Chestnut Stuffing, Cranberry Jus (FL)

HOT

Timberhill Roast Pork Loin, Crackle, Field Mushrooms and Thyme Cream (FL)

Baked Barramundi Fillet, Caper, Olive, Charred Corn Salsa (FL)

Moroccan Spiced Rubbed Dorper Lamb Rump, Mint Yoghurt (FL)

Braised Beef, Porcini Mushrooms, Smoked Bacon, Jus (FL)

Sweet Potato Eggplant and Chickpea Ravioli, Basil Cream, Shaved Parmesan (V)

Basmati, Sundried Tomato Pilaf (FL,V)

Roasted Butternut Squash, Honey and Butter Glazed Carrots (FL,V)

Steamed Broccolini, Almond Butter (FL,V)

Duck Fat Roast Potatoes with Garlic Confit & Italian Parsley (FL)

DESSERT

Mince Pies and Traditional Christmas Pudding with Brandy Custard

Free Flowing Chocolate Fountain, Diced Fruits, Marshmallows

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SOUTHERN CROSS GALA BALLROOM

CHRISTMAS DAY MENU

SAMPLE MENU

3 Hour Buffet
3 hour Deluxe Free Flowing Beverages
Visit from Santa & Gift for the Kids
Kids Entertainment

CENTRAL STANDS

Sydney Rock Oysters

Lemon Pepper Salmon Fillet

Poached Prawn Cutlets, Star Anise

SALADS

Sweet Potato, Green Bean, Roma Tomato, Olives (FL, VG)

Chickpea, Semi Dried Tomatoes, Torn Basil, Lemon Herb Dressing (FL, V)

Charred Zucchini, Spanish Onion, Capsicum, Quinoa (FL, V)

Mixed Greens Dressed with Balsamic and Olive Oil (FL,V)

COLD SEAFOOD

Seafood Salad with Flaked Cajun Salmon, Shrimp (FL)

Exmouth Prawns with Our Own Spiced Cocktail Sauce (FL)

Green Lipped Mussels Tossed with Lime, Garlic & Herbs (FL)

Baby octopus with Balsamic, Red Onions & Parsley (FL)

Garlic, Thyme Marinated Fried Squid (FL)

Smoked Salmon Platter with Capers, Red Onions, Dill Honey Mustard Dressing (FL)

COLD MEATS

Terrine of Pork and Chicken Studied with Pistachios (FL)

Peppercorn Crusted Pastrami (FL)

Smoked Virginia Ham (FL)

Chorizo (FL)

Smoked Turkey & Fruit Chutney (FL)

SOUP

Roasted Pumpkin, Sesame, Sour Cream (FL, VG)

Freshly Baked Bread Rolls

CARVERY

Baked honey glazed ham infused with cloves (FL)

Roast turkey with apricot and chestnut forcemeat cranberry jus (FL)

HOT

Timberhill Roast Pork Loin, Crackle, Field Mushrooms and Thyme Cream (FL)

Baked Barramundi Fillet, Caper, Olive, Charred Corn Salsa (FL)

Moroccan Spiced Rubbed Dorper Lamb Rump, Mint Yoghurt (FL)

Braised Beef, Porcini Mushrooms, Smoked Bacon, Jus (FL)

Sweet Potato Eggplant and Chickpea Ravioli, Basil Cream, Shaved Parmesan (V)

Basmati, Sundried Tomato Pilaf (FL,V)

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