

ATRIUM GARDEN RESTAURANT'S BUFFET MENU- CHRISTMAS DAY

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

SOUP

Roma tomato, torn basil, sour cream (V)

Freshly baked bread rolls

SALADS

Freekeh, halloumi, char grilled corn, citrus herb dressing (V)

Chilli, sesame potato, cranberry, toasted shallots (FL, V)

Green bean, boiled egg, Spanish onion, vinaigrette (FL, V)

Tossed olives, cucumber, onion, feta, olive oil (FL, V)

COLD SEAFOOD

Seafood salad with flaked Cajun salmon, shrimp (FL, I)

Exmouth prawns with our own spiced cocktail sauce (FL, A)

Green lipped mussels tossed with lime, garlic & herbs (FL, I)

Baby octopus with balsamic, red onions & parsley (FL, I)

Garlic, thyme marinated fried squid (FL, I)

Smoked salmon platter with capers, red onions, dill honey mustard dressing (FL, A)

COLD MEATS

Terrine of pork and chicken 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, jus (FL)

Baked barramundi fillet, baby spinach, shrimp, herb cream (FL, I)

Garlic & rosemary dorper lamb rump, sauteed potatoes, rosemary jus (FL)

Braised beef cheeks, root vegetables, bone marrow, pancetta (FL)

Spinach and ricotta ravioli, tomato, basil (V)

Stir fried hokkien noodles, crispy vegetables, hoi sin, fried tofu (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:

Paris brest, mixed berry clayfoutis, chocolate and praline tart

**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 | V- vegetarian | I - Imported | A - Australian

REFRESHINGLY LOCAL

RYDGES.COM

ATRIUM GARDEN RESTAURANT'S BUFFET MENU CHRISTMAS EVE

3 Hour Buffet
3 hour Free Flowing Beverages

SALADS

Sweet potato, rocket, fetta, pepitas (FL, V)
Chickpea, capsicum, celery, red onion, lemon herb dressing (FL, VGN)
Green bean, olive, cherry tomato, sunflower seeds (FL, VGN)

COLD SEAFOOD

Seafood salad with mussels, shrimps bound with smoked paprika aioli (I, FL)
Shark bay shell on prawns with cocktail sauce (A, FL)
Grilled scored squid, balsamic, red onionm flat parsley (I, FL)
Half shell mussels tossed in garlic, lemon and fresh herb dressing (I, FL)

COLD MEATS

Marinated roast chicken pieces, honey ginger glaze
Continental cold cuts; Danish salami, pastrami, honey glazed ham
Grilled marinated Mediterranean vegetables

ROAST MEATS

Honey glazed ham infused with cloves and honey
Roast turkey breast with sage and apricot stuffing, deglazed pan juice

HOT

Grilled barramundi, stir fry greens, garlic and herb cream (I, FL)
Char grilled medallions of pork loinm sauteed potato, field mushroom and thyme (FL)
Braised boneless chicken thigh, olives, tomato and basil (FL)
Garlic and rosemary marinaded dorper lamb rump, rosemary jus (FL)
Pea and mint pilaf (FL, VGN)
Cauliflower and broccoli gratin (FL, V)
Garlic and thyme roasted potatoes (FL, VGN)
Medley of steamed seasonal vegetables (FL, VGN)

DESSERT

Fruit Mince Pies and Traditional Christmas Pudding with Brandy Custard
Free Flowing Chocolate Fountain, Diced Fruits, Marshmallows (FL)
Esplanade Pavlova with Kiwi and Strawberries (FI, V)
New York baked cheesecake (FL, V)

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SOUTHERN CROSS GALA BALLROOM

CHRISTMAS DAY MENU

3 hour buffet
3 hour deluxe free flowing beverages
Visit from Santa & gift for the kids
Kids entertainment

CENTRAL STANDS

Sydney rock oysters (A)
Lemon pepper salmon fillet (A)
Poached prawn cutlets, star anise, cocktail sauce (I)

SALADS

Freekeh, halloumi, char grilled corn, citrus herb dressing (V)
Chilli, sesame potato, cranberry, toasted shallots (FL, V)
Green bean, boiled egg, Spanish onion, vinaigrette (FL, V)
Tossed olives, cucumber, onion, feta, olive oil (FL, V)

COLD SEAFOOD

Seafood salad with flaked Cajun salmon, shrimp (FL, I)
Exmouth prawns with our own spiced cocktail sauce (FL, A)
Green lipped mussels tossed with lime, garlic & herbs (FL, I)
Baby octopus with balsamic, red onions & parsley (FL, I)
Garlic, thyme marinated fried squid (FL, I)
Smoked salmon platter with capers, red onions, dill honey mustard dressing (FL, A)

COLD MEATS

Terrine of pork and chicken with pistachios (FL)
Peppercorn crusted pastrami (FL)
Smoked virginia ham (FL)
Chorizo (FL)
Smoked turkey & fruit chutney (FL)

REFRESHINGLY LOCAL
RYDGES.COM

SOUP

Roma tomato, torn basil, sour cream (V)
Freshly baked bread rolls

ROAST MEATS

Baked honey glazed ham infused with cloves (FL)
Roast turkey with apricot and chestnut stuffing, cranberry jus (FL)

HOT

Timberhill roast pork loin, crackle, jus (FL)
Baked barramundi fillet, baby spinach, shrimp, herb cream (FL, I)
Garlic & rosemary dorper lamb rump, sauteed potatoes, rosemary jus (FL)
Braised beef cheeks, root vegetables, bone marrow, pancetta (FL)
Spinach and ricotta ravioli, tomato, basil (V)
Stir fried hokkien noodles, crispy vegetables, hoi sin, fried tofu (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:
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