

**R Y D G E S**

ESPLANADE RESORT CAIRNS

# Christmas

## **BUFFET MENU**

**\$75 PER PERSON**

### **BREAD**

Baker's Selection of Fresh Bread and Butter

### **SALAD**

Roast Pumpkin, Feta, Quinoa & Rocket Salad, Balsamic Glaze (NAG)  
Prawn & Mango Salad, Avocado, Lime Dressing (NAG,NAD)

### **SAVOURY**

Lemon Pepper Roast Turkey, Cranberry Thyme Jus (NAG,NAD)  
Honey Mustard Glazed Smoked Ham with Tropical Ale Burnt Apple Sauce  
(NAG,NAD)

Crispy Duck Fat Roasted Potato (NAG,NAD)

Maple Cinnamon Glazed Carrots (NAG)

Seasonal Steamed Greens with Almond Beurre Noisette (NAG)

### **SWEET**

Rydges Christmas Inspired Baked Pudding, Brandy Anglaise  
Toasted Pavlova, Berry Compote, Burnt White Chocolate  
Queensland Tropical Seasonal Fruit (NAG,NAD)

NAG=NO ADDED GLUTEN NAD=NO ADDED DAIRY



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## **BUFFET UPGRADES**

### **SEAFOOD UPGRADE**

Pacific Oysters \$70 Per Dozen (A)

Cooked Tiger Prawns (45 to 60 Per Kg) \$75 Per Kg (A)

Seared Salmon Sashimi, Tobiko, Wasabi Ponzu \$80 per 500g (A)

Serving 8-10 Guests

A=AUSTRALIAN

### **GRAZING UPGRADE**

Grilled Antipasto Vegetables, Marinated Olives \$7.50 Per Person

Charcuterie (Salami, Prosciutto, Bresaola, House Pickles) \$18 Per Person

Chefs Focaccia Bianca, Aged Balsamic, Extra Virgin Olive Oil, Trapanese Pesto, Mozzarella \$12 Per Person

### **SWEET UPGRADE**

Assorted Profiteroles \$7.50 Per Person

Chocolate Fountain, with Trimmings (Marshmallow, Coconut Cookies, Honeycomb, Strawberries) \$20 Per Person

Choux Pastry Eclairs, Vanilla Pastry Cream, Dark Chocolate \$7.50 Per Person  
Pistachio, Candied Fruit Cannoli \$9.50 Per Person



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## FESTIVE PLATTERS

**Choose any 4 options below- \$25 per person**

***Minimum number of 30 guests is required***

Turkey Brie Springroll, Cranberry Dipping Sauce

Glazed Ham Sliders, Truffle Honey Mustard, Smoked Cheddar

Baked Tasmanian Salmon<sup>3</sup> Puffs, Spinach Cream Cheese, Dill Beetroot(I)

Prawn<sup>1</sup> Cocktail Crostini, Crushed Avocado, Steamed Prawns<sup>1</sup>, Cocktail Sauce,  
Micro Greens (I)

Oven Baked Scallops<sup>1,2</sup>, Café di Paris Butter<sup>4</sup>, Herb Crumb, Colatura Dressing  
(\$2.50 add on per person)

Caprese Crostini, Crispy Crostini, Buffalo Mozzarella, Cherry Tomato, Basil, Balsamic  
Glaze

Vegan Pumpkin Arancini, Sundried Tomato Pesto

## FESTIVE SWEET TREATS

House Made Rocky Road, Caramel Slice, Gingerbread Men Cookies

Festive Spiced White Chocolate, Roast Nut Baklava Cigar, Cinnamon Syrup

(V)-VEGAN (NAD)-NO ADDED DAIRY (VEG)-VEGETARIAN (NAG)-NO ADDED GLUTEN (A) AUSTRALIA  
(I) - IMPORTED SEAFOOD <sup>1</sup> VIETNAM · <sup>2</sup> CHINA · <sup>3</sup> NORWAY · <sup>4</sup>PERU

\*ALL MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY

