

Sparkling Cocktail on Arrival, Selected Beers, Robert Oatley Wines, Soft Drinks

luncheon Menu

Locally Made Bakers Artesian Crusty Breads & Rolls

Chicken & Sweet Corn Soup Stand
Shallots, Fried Onion, Toasted Croutons, Fresh Herbs

Hot Starters

Salt & Pepper Squid
Lemon Pepper BBQ Prawn Skewers with Béarnaise Sauce
Crazy Dragon Asian Delights

Cold Buffet Selection

Oysters' Pacific Natural, Lemon & Traditional Cocktail Dressing
Fresh Whole Cooked Prawns
Chilled Summer Crab Pieces

Deli Smoked & Cured Meats: Shaved Ham, Salami, Pastrami, Pancetta

Greek Salad with Feta Cheese Dressed in a Balsamic Vinaigrette
Antipasto Platters,
Pickled Vegetables, Marinated Feta Cheese, Pickled Olives, Eggplant, Semi-Dried Tomatoes
Assorted Compound Salads, Dressings & Sauces
Caesar Salad
Shredded Asian Cole Slaw
Roast Pumpkin Spinach & Fetta Frittata

Hot Buffet Selection - Chef Carved

Stuffed Roast Turkey with Cranberry Sauce
Bourbon & Honey Glazed Clove Studded Leg of Bangalow Ham
Roast Duckling Maryland's with Lentils & Red Cabbage

Seafood Selection

Crispy King Salmon, with Lemon Risotto & Herb Pesto
Grilled Ocean Perch with Lemon & Lime Butter
Lemon Peppered Battered Barramundi
Marinated ½ Shell Mussels
Smoked New Zealand King Salmon

Garden Vegetables & Pasta

Garlic & Herb Rustic Potato Crush
Moroccan Spiced Roast Pumpkin
New Season Roasted Potato Quarters
Herb Buttered Sweet Corn Cobs
Assorted Roast Garden Vegetables

Exotic Mushroom & Leek Gnocchi
Tortellini with Garlic Shallots White Wine & Mushroom Cream Sauce

Desserts Buffet

Christmas Fruit Pudding with Brandy Cream Anglaise
Sweet Crust Fruit Mince Tartlets
Chocolate Mousse
Crème Brûlée
Individual Pavlova with Lashings of Cream
Tropical Fruit & Passion Fruit Coulis

Make Your Own Ice Creams Sundae Bar

Ginger Bread Centre Pieces
Candy Bar

Seasonal Fresh Fruit Platter
Australian Cheese with Water Crackers & Nuts
Buffet Coffee & Tea