

THE BISTRO

EAT. DRINK. ENJOY

CHRISTMAS

*** BUFFET MENU ***

2024

SEAFOOD STATION & SALAD COUNTER

- Australian tiger prawns with seafood cocktail sauce
- Coffin Bay fresh shucked oysters
- Baby octopus & squid salad with black bean & corn salsa
- Smoked Atlantic salmon
- Lobster & seafood slider with siracha aioli
- Cooked clams with lemon dill dressing
- Garden leaves salad
- Creamy potato salad with boiled eggs and crispy bacon
- Roasted pumpkin, baby beetroot and walnut salad

GRAZING TABLE

- Local cured cold meat
- Finest cheese selection and dried fruits
- Antipasto veggies and marinated olives
- Fresh crudites and home style pickles
- Assorted gourmet breads and crackers
GF options available
- Assorted dips, relishes and condiments

ASIAN & WESTERN HOT FOOD STATION

- Maple & honey mustard glazed ham
- Oven roasted turkey carvery with cranberry jam
- Herb crusted Angus beef sirloin with red wine jus
- Pan fried barramundi fillet with ratatouille
- Crumbed pork strips with Korean gochujang caramel
- Butter chicken with mint yoghurt and coriander

- Oven baked Moroccan spiced lamb riblets with chickpea salsa
- Assorted chef's pizza selection
- Penne Bolognese with shaved parmesan
- Fritto misto & potato fries with tartare sauce
- Kids chicken nuggets
- Roasted root veggies with rosemary & sea salt
- Sauteed seasonal greens with almond & feta
- Steamed jasmine rice
- Classic ham & pea soup with assorted diner rolls

DESSERT

- Christmas sweets of assorted macaroons, doughnuts, pavlovas and fruit mince pies
- Chef's selection of dessert cups
- Assorted individual slices and cakes
- Ice cream & gelato cart
- Seasonal fresh fruits
- Candy, lolly and chocolate buffet
- Assorted condiments and sauces

ADULTS

M \$95PP

KIDS
AGED 3-12

M \$40PP

KIDS
UNDER 3

Free