THE BISTRO

EAT. DRINK. ENJOY

Christmas *Buffet Menu*

Seafood Station & Salad Counter

- Freshly shucked Sydney rock oysters
- SA blue swimmer crab
- Cooked QLD tiger prawns with seafood cocktail sauce
- Tasmanian salmon sashimi with wasabi paste
- NZ half-shell mussels with citrus vinaigrette and capers
- Seafood treasure pasta salad with flying fish roe
- Creamy potato salad with seeded mustard
- Garden leaf salad

Grazing Table

- Local cured cold meats
- Selection of fine cheeses with dried fruits
- Antipasto vegetables and marinated olives
- Assorted gourmet breads and crackers
- Assorted dips, relishes and condiments

Hot Food Station

- Honey mustard glazed ham with gravy
- Oven roasted turkey carvery with cranberry jam
- Hickory BBQ glazed pork ribs
- Braised beef cheek with port reduction
- Crumbed garlic and butter chicken supreme with creamy mushroom ragu
- Moroccan lamb with almonds and dried apricots
- Combination seafood chow mein with Singapore chilli sauce
- Oven baked whole NZ snapper with truss tomatoes and preserved lemon gremolata
- Grilled barramundi fillet with Thai green curry
- Chef's selection of pizzas
- Kids' chicken nuggets with fries
- Roasted vegetable medley with rosemary salt
- Steamed jasmine rice
- Sautéed seasonal greens with flaked almonds and crumbled fetta
- Linguine Bolognese with shaved parmesan
- Creamy pumpkin soup with assorted dinner rolls

Dessert Table

- Christmas sweets: assorted macarons, doughnuts, pavlovas and fruit tarts Chef's selection of dessert cups
- Ice cream and gelato cart
- Assorted individual slices and cakes
- Fresh seasonal fruit
- Dessert sauces and toppings

Adults	Kids Aged 3-12	Kids under 3
$125pp	**$45pp**	**Free**