

CHRISTMAS DAY LUNCH BUFFET MENU

*Be greeted with a complimentary drink on arrival,
Bubble's flute or Orange juice.
Selection of artisan breads and dips to each table.*

CHILLED SECTION & SALADS

Green bean, olive, sundried tomato, feta
(GF, VEG)

Quinoa, peas, basil, coriander (GF, VEG)

Roasted potatoes, garlic, rosemary, lemon zest,
radish, red onion (GF, VEG)

Broccoli, carrots, kale, radish & almonds
(GF, DF, VEG)

Traditional coleslaw (GF, VEG, DF)

Green salad (GF, VEG, DF)

CARVING STATION

Glazed champagne ham (GF/DF)

Slow roasted beef

Traditional condiments & gravy



HOT SELECTION

Salt & pepper squid

Battered fish bites

Chicken coq au vin pasta (GF)

Vegetarian chilli & rice (GF, DF, VEG)

Medley of seasonal vegetables (VEG)

Minted gourmet potatoes (VEG)

Roasted potatoes & kumara (GF, DF, VEG)

DESSERT SELECTION

Warm Christmas pudding & custard

Pavlova with seasonal berries

New York cheesecake

Chocolate mousse

Brandy snaps

Chocolate brownie (GF)

Assorted sweets

Traditional Christmas pies, tea & coffee

3 years old and under - free of charge.

4-10 years old - 50% off.

^s\$79pp is based on sharing a table with other guests & for bookings before 15 September 2021.

Please enquire for the price of a private table. Extra cost applies.

Some dishes included on our menu may contain nuts, seeds, seafood/crustacean, soya, wheat or eggs.
Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu.