

Festive Banquet Buffet Menu

Available from 1 November 2025 – 24 December 2025

COLD SELECTIONS

Platter of Continental Meats – includes salami, ham & coppa (GF)
Antipasto Platter – includes marinated feta, semi sun dried tomato,
roasted capsicum & marinated olives (GF)
Poached Prawns & New Zealand Green Lip Mussels (GF, DF)
Homemade Jardinière, Caper Berries, Spicy Apple Compote &
Grissini (GF, DF)

SALAD SELECTIONS

Fresh Garden Salad (GF, VGN)
Beetroot, Goat Cheese & Spinach Salad (V, GF)
Quinoa, Grilled Artichoke, Capsicum, & Spinach Salad (GF, VGN)

CARVERY (CHOICE OF ONE)

Carved Roasted Turkey & Cranberry Gravy (GF, DF)
Roasted Pork & Apple Sauce (GF, DF)
Roasted Beef Rump with Red Wine Jus (GF, DF)
Roasted Lamb with Jus (GF, DF)

HOT SELECTIONS

Chicken & Mushroom Blanquette
Baked Barramundi with Corn & Herb Salsa (GF, DF)
Spinach & Ricotta Cannelloni with Napolitana Sauce & Mozzarella Cheese (V)

SIDES

Sauteed Green Beans with Almond & Garlic (GF, VGN)
Roasted Pumpkin (GF, VGN)

DESSERT SELECTIONS

Coconut Panna Cotta (GF, VGN)
Christmas Pudding with butter scotch sauce
Fresh Fruit Platter (GF, VGN)
Farci Piccolini with strawberries & mascarpone mousse