

CHRISTMAS

GOLD DELUXE BUFFET


Entrée

Bread rolls & butter

Antipasto platter

Artichoke, rocket, parmesan & red pepper salad  

Leafy salad with balsamic dressing   

Smoked salmon, dill hollandaise 

Whole cooked prawns, cocktail sauce  

Main

Pineapple glazed leg ham, cranberry jam, gravy  

Apricot & camembert stuffed turkey breast

Barramundi, Hollandaise, tomato salsa 

Trio gnocchi, Arabiatta sauce, parmesan 

Garlic & rosemary roasted potatoes   

Steamed mixed vegetables   

Steamed rice   

Dessert

Seasonal fruit platter   

Cheese & cracker platter

Christmas pudding with brandy custard 

Chefs' selection of cakes

MINIMUM 35 GUESTS

CHRISTMAS SILVER BUFFET

Entrée

Bread rolls & butter



Antipasto platter

Leafy salad with balsamic dressing   

Artichoke & rocket, parmesan, red pepper salad  

Caramelised apricots, feta, pepitas, EVOO  


Main

Pineapple glazed Christmas leg ham, cranberry jam, gravy  

Apricot & camembert stuffed turkey breast

Roasted Brussel sprouts with balsamic glaze   

Creamy garlic mash potato  

Steamed broccolini with almonds   

Dessert

Seasonal fruit platter   

Christmas pudding with brandy custard 

Chefs' selection of cakes

CHRISTMAS PLATED MENU

Entrée

Trio Gnocchi, Arabiatta, parmesan, baby spinach 🌟

Smoked chicken & leek tart, rocket, black truffle oil

Thai fish cakes, nuoc mam cham, cherry tomato & coriander salsa 🌟 🌟

Eggplant & ricotta arancini, sugo, rocket 🌟

Mushroom parcel, Brik pastry, rocket & basil puree, balsamic glaze 🌟

Dessert

Christmas pudding, brandy anglaise and vanilla bean ice cream

Pavlova, Chantilly cream, summer fruit, passionfruit coulis 🌟 🌟

Vanilla baked cheesecake, berry compote, coulis, Chantilly cream 🌟

Vanilla Mille Feuille, Chantilly cream, anglaise 🌟

Sticky date pudding, caramel sauce, vanilla ice cream 🌟

Main

Christmas Roast - Maple glazed Christmas ham, roast turkey, gravy, cranberry jam, beef chipolata, stuffing, Brussel sprouts & potatoes

Twice cooked pork belly, sweet potato gratin, broccolini, pork dust, jus 🌟

55'c 200g beef fillet, potato gratin, asparagus, red wine jus 🌟

Pumpkin & amaretto tortelloni, almond flakes, white wine cream sauce, parmesan 🌟

Seared barramundi fillet, celeriac & potato puree, heirloom carrots, gremolata 🌟

Prosciutto wrapped chicken breast, truss tomato, kipfler potatoes, seeded mustard cream sauce 🌟

Crispy skinned Atlantic Salmon with smoked chorizo, rocket, orange, potato salad, balsamic glaze 🌟

MINIMUM OF 20 GUESTS | CHOICE OF 2 OR 3 COURSES
TWO CHOICES PER COURSE, SERVED ALTERNATE DROP

CHRISTMAS CANAPE MENU

Cold

Peppered roast beef, horseradish mayonnaise, parsley on croute

Assorted sushi, wasabi, pickled ginger 📦

Cheesy corn frittata, sour cream, tomato & basil salsa 📦 🌳

Shredded smoked chicken salad, seeded mustard mayo 📦 📦

Beetroot pesto, goat cheese, savory shortbread 🌳

Poached prawn, lemon mayo, avocado puree on croute

Crab, cucumber & pawpaw salad, lemon vinaigrette 📦 📦

Hot

Eggplant & ricotta arancini, Arabiatta 🌳

Harissa chicken breast, spiced pearl couscous, tomato chutney 📦

Satay chicken skewers, peanut sauce 📦 📦

Pulled beef bonbon, tomato relish

Roast duck & plum spring rolls

Tandoori prawn skewers, mint raita 📦



Satay Green jackfruit skewers 📦 🌳 📦

MINIMUM 25 GUESTS

CHRISTMAS BBQ BY THE POOL

Entrée

Assorted buns & rolls

Potato salad, streaky bacon, seeded mustard aioli  

Leafy salad with balsamic dressing   

Coleslaw, spicy mayonnaise   

Dessert

Seasonal fruit salad   

Pavlova with summer fruit, cream  

Main

Beef BBQ sausages with caramelised onions  

Black angus burger patties with American cheddar 

Chicken & vegetable skewers  

Foil roasted potatoes, sour cream  

Corn on the cob, parsley butter  

MINIMUM 25 GUESTS