



Christmas Buffet

25th December 2026 | 11:30am & 1:30pm
\$128 per person includes a glass of welcome drink

Buffet Spread

Freshly baked assorted bread with whipped butter, truffle butter, Café de Paris butter

Charcuterie station: smoked and cured meats, international, local and artisanal cheese, marinated olives, dips, relishes and savoury

Cured fresh vegetables, nuts, seeds and flavoured olive oils

Salmon gravadlax with cream cheese and capers

Ika mata of fresh fish, coconut, mango and scallion

Chilled shrimp with cocktail sauce

Smoked chicken pasta salad & 'Summerlicious' leaf salad with halloumi

Classic Caesar, anchovy parmesan whip, crispy bacon, croutons

Buffet Mains

Cauliflower and chive gratin with capers, chive and cheddar

Spinach ravioli with grilled peppers, arrabbiata sauce, torn mozzarella and crispy basil

Eggplant ratatouille

Chicken à la Dijon with bacon mustard cream, pearl onions and braised kale

Carvery

Roast carved turkey

Roast prime aged rump of beef

Baked champagne ham

Smoked & Roasted seasonal vegetables

Burnt pineapple relish, whole grain mustard, pickled onions

Gourmet roast potatoes with truffle oil and thyme

Homemade old-fashioned gravy

Dessert Station

Assortment of cakes and slices with Chantilly cream

Christmas cake

Mince tarts

Pavlovas with fruit

72% dark chocolate flourless cake

Strawberry mousse

Fruit trifle, fresh cut fruits, fruit coulis

Welcome drink refers to one glass of bubbles, house beer, house wine, soft drink or juice.

Please note: full prepayment is required to secure your Christmas Day Buffet booking.

Bookings essential. Reserve your table early for a stress-free Christmas feast!

