



Christmas

FUNCTION MENU

COLD BUFFET- \$50.00 PP

2024

Double smoked ham with locally sourced honey glaze
 Antipasto boards
 Lemon and garlic chicken pieces
 wombok salad with crispy noodles, chilli and lime dressing
 Potato salad with pesto and crispy pancetta
 Roast beetroot, rocket, feta and balsamic
 Greek salad with rainbow olives , feta, oregano,lemon and
 garlic dressing

DESSERTS

Pavlova, fresh cream, summer fruits and passionfruit
 Plum pudding with brandy custard

COCKTAIL MENU- \$48.00 PP

Pumpkin and feta tart with balsamic glaze
 Pork belly bites with honey soy dressing
 Chicken satay skewer
 Salt and pepper calamari
 Antipasto skewer
 Tempura prawns
 Double smoked ham with locally sourced maple glaze carved by our chef
 with an assortment of rolls, bush tomato relish.

CHRISTMAS PACKAGE EXTRAS

Complimentary Room Hire, Christmas Tree, Christmas Serviettes, Christmas Table Centre Pieces

WE MAKE YOU FEEL GOOD AT CHRISTMAS TIME

Christmas

FUNCTION MENU

SEAFOOD BUFFET- \$89.00 PP

2024

SEAFOOD SELECTION

Fresh King Prawns and Sydney Rock Oysters
Tasmanian Smoked Salmon, dill cream and baby capers
Wild Barramundi with caper berries and lemon butter

THE CHEFS CARVERY

Roast Turkey with apple and cranberry stuffing
Double Smoked Leg Ham and Maple Glaze
Crispy Skin Pork Belly with Bourbon and BBQ Sauce

ANTIPASTO PLATTERS

Salamis, Prosciutto, Pastrami, Grilled Chorizo,
Haloumi, Feta, Semi Dried Tomatoes, A rainbow of olives, Grilled
Vegetables, Artichokes, Caramelized beetroot, onions, and baby carrots.
All accompanied with crackers, grissini, and fresh damper.

SALAD

A variety of salads to accompany your meal.

VEGETABLES

Roast vegetable medley, steamed seasonal vegetables and wok tossed
greens.

DESSERT

Plum Pudding with brandy custard will be here.