

YULEFEST *Dinner*

MENU

FROM THE SEA

Sydney rock oysters
Pacific oysters
King prawns
Balmain bugs

SOUP

Spiced pumpkin & chestnut
Seafood chowder
Selection Artisan breads & rolls

CARVERY

Orange & honey glazed leg of ham
Mustard & horseradish roast of beef sirloin
Roasted turkey breast, cranberry & pistachio farci
Chefs' selection of condiments

HOT SELECTION

Red wine braised beef cheeks
Baked barramundi fillets, fennel,
garlic confit, caponata
Garlic Chilli prawns with lemon oil
Conchiglie of wagyu meatballs in
tomato sugo, parmesan
Spiced pumpkin, chickpea, lentil, bell pepper
Cauliflower bites, lime, coriander and parmesan
Root vegetables, rosemary & smoked sea salt
Mash potato aligot
Cauliflower and broccoli gratin
Rice pilaf

SALADS & COLD PLATTERS

Greek salad with Persian fetta
Waldorf salad
Heirloom caprice salad
New potato salad, bacon, mayo, egg, dill
Seafood salad with Thousand Island dressing
Chefs selection salad bar

CHEESE & CHARCUTERIE

Assorted Australian &
International selection of cheese
Quince paste, lavosh, water crackers, dried fruit
Milano salami, triple smoked ham, jamon, turkey,
pate, selection of terrines, mortadella, olives,
stuffed capsicums, cornichons

KIDS' CORNER

Chicken nuggets
Calamari rings
Tempura fish
Mac & cheese
Fries

SOMETHING SWEET

Yule log
Mince pies
Christmas plum pudding, brandy custard
Mini fruit and custard tartlets
Selection of eclairs
Churros, orange scented dark chocolate
Chocolate fountain with condiments
Gelato machine with condiments
Donut wall
Assorted petite cakes
Japanese pancake station
Chocolate fountain with condiments
Gelato machine with condiments
Strawberry tower
Macaroon tower
Selection of whole cakes