

YULEFEST *Dinner*

MENU

FROM THE SEA

Sydney rock oysters (GF, DF, NF)
Pacific oysters (GF, DF, NF)
King prawns (GF, DF, NF)
Balmain bugs (GF, DF, NF)

SOUP

Spiced pumpkin & chestnut (GF, DF)
Seafood chowder (NF)
Selection Artisan breads & rolls

CARVERY

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

HOT SELECTION

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

SALADS & COLD PLATTERS

Greek salad with Persian fetta (GF, NF)
Waldorf salad (GF, DF)
Heirloom caprice salad (GF, NF)
New potato salad, bacon, mayo, egg, dill (GF, DF, NF)
Seafood salad with
Thousand Island dressing (GF, DF, NF)
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 (GF, DF)

KIDS' CORNER

Chicken nuggets (DF)
Calamari rings (DF)
Tempura fish (DF)
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
Chocolate fountain with condiments
Gelato machine with condiments
Macaroons