CHEF'S COLD SEAFOOD STATION

Fresh QLD Tiger Prawns with Beachie Cocktail Sauce Local Sydney Rock Oysters with Eschalot Mignonette House Cured Salmon with Crème Fraiche & Dill Chef's House Smoked Ocean Trout Green Lip Mussels with Mornay Seafood Salad, Fresh Herbs Fresh Lemon & Lime Assorted Accompaniments

HOT MEAT CARVERY

Plum Glazed Ham with Spiced Plum Jus

House Rolled Porchetta with Caramelised Apple Relish & Crackling Maple Glazed Beef Brisket with Smokey Whiskey Jus Roast Turkey with Cranberry Sauce Assorted Accompaniments

HOT SIDES

Roasted Baby Chat Potatoes w/ Garlic Butter & Chives Crispy Brussel Sprouts w/ Maple Pancetta Honey Glazed Dutch Carrots w/ Puffed Grains Mixed Artisan Dinner Rolls w/ Butter

SALADS

Crispy Bacon & Egg Potato Salad, Crème Fraiche & Spring Onion Grilled Peach, Cherry Tomato, Eschalot, Bocconcini, Guava Balsamic, Basil Watermelon, Olive, Feta & Mint with White Balsamic Vinaigrette

DESSERTS

Chef's Cheese Station

Cheddar, Camembert, Blue, Quince, Fruit & Nuts, Lavosh Christmas Puddings w' Brandy Custard & Drunken Mascarpone Chef's White Chocolate Tiramisu Fruit Salad w' Vanilla Bean Cream