

## FESTIVE PLATTERS

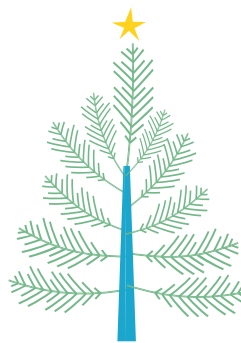
*For 8 - 10 people to share*

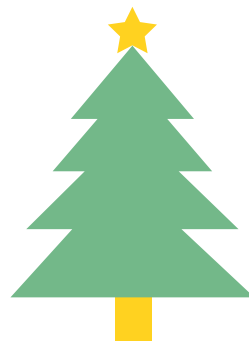
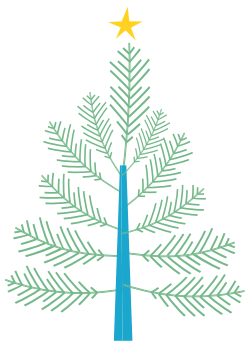
### HOLIDAY ANTIPASTI \$119

Salami, Prosciutto, Ham, Blue Cheese, Double Brie, Mature Cheddar, Trio of Dips, Rosemary Grissini Sticks and Fresh Fruit

### IT'S CHRISTMAS TIME \$145

Coffin Bay Fresh Oysters, Oysters Kilpatrick, Prawn Cocktails, Party Pies, Mini Roasted Turkey Rolls, Crumbed Calamari Rings and Tempura Fish with Tartare Sauce





## CHRISTMAS BUFFET

*Select one dish from each section below  
Accompanying sides are included*

### COLD SELECTION

Coffin Bay Fresh Oysters

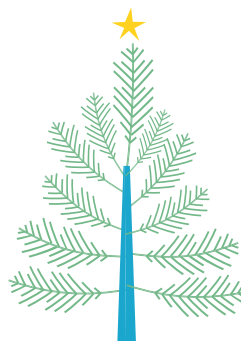
Local Cooked King Prawns

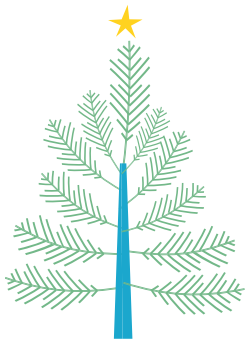
Charcuterie Board - Chef's Selection of  
Cured Meats (Ham, Proscuitto, Mortadella and Salami)  
and Cheese (Blue Cheese, Cheddar and Brie)

### SOUP

Pumpkin Soup

Seafood Chowder





## CARVING STATION

Slow Roast Turkey Breast with Cranberry  
and Walnut Stuffing

Roast Pork and Apple Sauce

Honey Glazed Leg of Ham

Roast Herbed Leg of Lamb

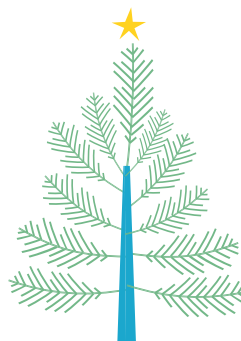
## HOT SELECTION

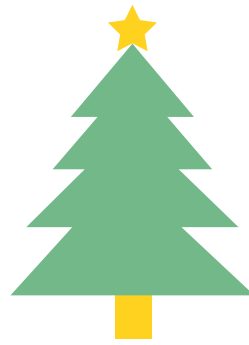
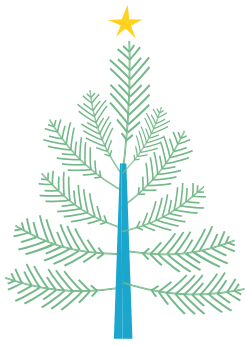
Smoked Pork Ribs

Nepalese Chicken Curry

Oven Baked Local Barramundi with Lemon  
and Thyme Salt

Tofu and Seasonal Vegetable Stir Fry





## DESSERT

Plum Pudding  
Chocolate Mud Cake  
Mango Cheese Cake  
Flan Crème Caramel

**\$65 PER PERSON**

*For 40 or more guests*

*We are more than happy to accommodate dietary requirements. Please let us know at the time of booking if you have any guests with allergies.*

