

# **TUESDAY DECEMBER 25TH 2018**

# SEAFOOD BUFFET. ADULT \$85 | SENIOR \$75 | KIDS \$30 (Under 12 yrs.)

#### SOUP

Thai spiced butternut pumpkin soup with parmesan croutons.

#### **SEAFOOD**

King prawns with cocktail sauce and fresh lemon.
Fresh tasmanian oysters
French sailors mussels
Smoked salmon rosettes with salsa verde

#### **CARVERY**

Roast turkey breast
with homemade rosmeary stuffing.
Twice cooked honey glazed leg ham
Slow roasted pork loin with crackling
All served with roast potatoes, pumpkin, sweet
potato, seasonal vegetables & traditional
accompaniments.

### **HOT DISHES**

Penne carbonara
Thai green chicken curry
Southern fried chicken tenders
Singapore noodles

#### **SALADS & COLD BUFFET**

Creamy horseraddish potato salad with chives
Fresh garden salad
Pasta salad with garlic aioli
Fried noodle salad with soy and ginger dressing
Antipasto
Thinly sliced pepper crusted beef sirloin

#### **DESSERTS**

Traditional christmas pudding with warm brandy custard
Pavlova with passionfruit pulp, berry coulis and fresh cream
Homemade stickydate pudding with butterscotch sauce
Chocolate mousse
Homemade tiramisu
Fresh assorted seasonal fruit

## **KIDS**

Fries
Chicken nuggets
Battered fish

BOOKINGS ESSENTIAL. FULL PAYMENT BY 3RD DECEMBER 2018 FATHER CHRISTMAS VISITING.