

# kitchen WORKSHOP

## Buffet

### CHRISTMAS DAY LUNCH

25th December 2023

Adult \$160 | Child \$80

Lunch buffet with unlimited Vannamei Prawns & Oysters  
Includes a glass of Sparkling, White, Red, Local Draught Beer or Soft Drink

#### STARTERS

Artisan charcuterie board  
Shaved salami, smoked ham, cold cut selection  
Marinated olives, artichokes, peppers, capers, cornichon, pickles  
Assortment of bread rolls, flat bread, crisp breads  
Selection of house-made dips, butter

#### SOUP

Spiced celeriac and parsnip soup  
Roasted capsicum and crab meat soup

#### SALAD

Marinated calamari salad  
Chargrilled peppers, vine ripe tomatoes and baby marrows  
Potato salad, crispy pancetta, blue cheese crumbs  
Quinoa salad, pomegranate, almonds, broccoli, fetta, mint yoghurt dressing  
Slow-roasted beets, fennel, rocket, candied walnuts, chevre cheese  
Selection of house-made salad dressings  
Assorted sushi, wasabi, pickled ginger, soy sauce

#### SEAFOOD

Freshly shucked Australian oysters  
Chilled Vannamei prawns  
Blue swimmer crabs, lemongrass and chilli sauce  
NZ green lip mussels, lemon vinaigrette  
Omega clams, balsamic capsicum dressing  
Baby octopus, olive oil and capers  
Tuna tartare, avocado mango salsa, yuzu dressing

Festive  
Season

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#### PIZZA

Pizza Diavola; hot salami, jalapeños, mozzarella  
Pizza Melanzane; marinated eggplant, parmesan, basil

#### MAINS

Grilled salmon, caper, olive tomato citrus salsa  
Chicken alla cacciatora  
Pumpkin ravioli, blue cheese, pine nuts  
Green beans, roasted almond butter  
Chat potatoes, rosemary  
Baked cauliflower and broccoli, three cheese sauce  
Sautéed brussels sprouts, bacon bits  
Sambal hokkien noodles  
Thai beef massaman curry  
Coconut rice, crispy fried shallot  
Fritto misto – vegetable tempura, crumbed scallop, calamari, spring roll

#### CARVERY

Honey maple apple cider glazed leg of ham  
Slow roasted turkey, fruit roulade, confit garlic, madeira jus  
Salt-crusted roast beef, jus  
Roast lamb leg, garlic, mushroom, pepper sauce

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### CHRISTMAS DAY LUNCH

#### **FINALE**

Kitchen Workshop croquembouche  
Christmas pudding, brandy custard  
Selection of Christmas cookies, fruit mince pies  
Peach melba rocher  
Pistachio cream cannoli  
Summer fruit Pavlova  
Raspberry coconut mousse  
Cinnamon milk chocolate mousse  
New York cheesecake  
Mont Blanc gateaux  
Black forest yule log  
Baileys red velvet cupcakes  
Marzipan Christmas stollen  
Strawberry & lime jelly  
Assorted mini tarts

#### **CHOCOLATE FOUNTAIN**

Vanilla and chocolate soft serve ice cream

#### **CHEESE**

Selection of artisan cheeses  
Lavosh, bread sticks, crackers, quince paste, dried fruit, nuts, grapes

**Festive**  
Season