



Christmas Buffet

CHRISTMAS DAY LUNCH
RIVERSIDE RESTAURANT

WEDNESDAY, 25th DECEMBER 2019. 12:30pm - 3:30pm

COLD BUFFET

West Coast oysters
Spencer Gulf prawns
House smoked salmon
Spanner crabs
Boston Bay mussels
Tuna sashimi
Tuna poke, guacamole, corn and pickled daikon tostadas
Kilpatrick oysters with smoked bacon and jam
Vietnamese squid salad with papaya, green mango lemongrass, coriander, peanuts and crispy shallots
Garden salad
Sweet potato, pancetta, grain mustard, sour cream and cranberry salad
Watermelon and feta with olives, capsicum, tomato and herbs
Cauliflower, quinoa, almonds, smoked yoghurt and sultana salad
Red cabbage, cumin roast pumpkin, kale, rocket, pomegranate and ricotta salad
Assorted cheese and bread selection

HOT BUFFET

Braised lamb shoulder with thyme, roast parsnip and mint jus
Steamed green vegetables with olive oil and lemon
Duck fat roasted potatoes with rosemary salt
Brussels sprouts, corn and smoked bacon with chipotle salt
Lentil, eggplant and okra ragù
Barramundi with burnt butter, nori and fried capers

LIVE CARVERY STATION

Rolled turkey with mango and pistachio stuffing
Rum glazed baked ham with grilled pineapple
Porchetta with chimichurri
Butter braised beef rump
Traditional sauces and condiments



Christmas Buffet

CHRISTMAS DAY LUNCH
RIVERSIDE RESTAURANT

WEDNESDAY, 25th DECEMBER 2019. 12:30pm - 3:30pm

DESSERTS

Apricot panna cotta with raspberry
Amaretto lasagne cake
Blueberry cheesecake
Baked choc pear tart
Pavlova with seasonal fresh fruit
Eggnog
Christmas Log cake
Traditional stollen
Mince pies
Christmas cookies
Traditional Christmas pudding
Chocolate Fountain

LIVE DESSERT STATION

Live station cooking gluten-free French crêpes with berries compote

BEVERAGE PACKAGE

The Lane Lois Blanc de Blancs
2017 Rymill Sauvignon Blanc
2017 Rymill Shiraz
Coopers Original Pale Ale
Coopers Premium Light
Soft drink and juice selection

\$225 per adult

\$90 per child (6-12 years old)

\$20 per infant (0-5 years old)