

CANAPE TO START

Roast pumpkin, Spanish onion and fetta tartlets (V)

Assorted sushi and nigiri (V, GF)

Freshly shucked Sydney Rock Oysters with Pomegranate Vinaigrette (GF)

Peking duck crepes

Rare roast beef with horseradish cream and balsamic beetroot relish

Tempura prawns with fresh chilli and soy dipping sauce

BUFFET

Served from
8.00 pm – 9.30 pm

Baked ham with a cranberry and balsamic glaze freshly carved
and served with mustards and relishes (GF)

Chargrilled Corn fed chicken breast with lemon mustard sauce (GF)

Fresh Australian Tiger prawns with seafood sauce and lemon wedges (GF)

Chef Ben's homemade vegetable curry with Jasmine rice (V, GF)

Roast chat potatoes with butter and chives (V, GF)

Rocket salad, pear and parmesan, white balsamic vinaigrette (V, GF)

Vietnamese glass noodle salad with Asian vegetables (V)

Zucchini flowers with ricotta and tomato relish (V)

Sweet potato and manchego cheese empanadas (V)

Lamb koftas with tzatziki

DESSERT

Lemon meringue tartlets

Gelatissimo bambino cones

Premium Beverage Package - Included

Tulloch Cuvee (Sparkling)

Tulloch River White Semillon

Villages Chardonnay

Chateau La Gordonne Rose (Provence, FR)

Villages Pinot Noir

Tulloch Pokolbin Dry Shiraz

Corona

Peroni

150 Lashes

Pure Blonde

Non – Alcoholic Soft Drinks & Juices

Spirits are Included This Year

Optional

* * * Champagne Available @ \$15 Per Glass