

Christmas Party Banquet

On Arrival

Platters of fine cheese & antipastos served with a variety of dips & pita breads

Or chef's choice of bruschetta varieties (V)

+

Choice of 2 Mains

Roasted seasoned chicken with stuffing

succulently marinated and slowly roasted premium roast beef

Traditional honey roasted leg ham

Slow cooked garlic & rosemary shoulder lamb roast

Platters of baked snapper with lemon butter & herb

+

Seafood Selections

Ocean fresh Australian tiger prawns with fresh lemon wedges and seafood sauce

Green lipped NZ mussels steamed with garlic & chilli cooked Thai style

+

Pasta Bar

Penne pasta Italian style penne tossed with homemade basil and Napolitana sauce (V)

Tortellini fresh home style veal tortellini served in mushroom and bacon cream sauce

+

Vegetables & Salads

Oven roasted potatoes diced and smothered with garlic butter and garden parsley (V)

Mediterranean salad crisp coz lettuce, juicy tomatoes, Lebanese cucumbers, sweet capsicum, Spanish onions,

Kalamata olives and feta cheese (V)

Seafood coleslaw salad traditional fresh and creamy homemade recipe (V)

+

Crisp, freshly baked dinner rolls

+

Desserts

Australian Fruit Platter - Fresh Australian fruits in season

Selection of individual cakes - Sweet and luxurious, served with fresh cream

Tea & Coffee

Fresh brewed and Served Complimentary

Hot chocolate, latte, cappuccino or espresso

*Menus can be adjusted to accommodate a
Variety of special cultural and dietary needs

** Add Oysters for an additional \$4.00 per person