



Jingle Bell Rock Christmas Buffet

December 25th
12PM - 3PM
Adult F\$105
Child F\$35

Bakery Selection

House Baked

Rustic Loaf, Christmas Stolen, Focaccia, Knead Rolls, Dips, Oil, Relish

Tasting Platter

Prawns

Lemon Poached Prawns, Cocktail Sauce

Cured Meat

Peppered Beef, Salami, Antipasto Vegetables, Olives & Pickles

Baked Whole Fish

Nama (Sea Grapes), Miti Coconut Relish

Sashimi

Yellow Fin Tuna, Wasabi Soy, Daikon

Kokoda

Diced Fresh Fish Marinated In Lemon Juice, Coconut Cream, Chilli, Coriander

Cold Salads

Mushroom Spinach Salad

Smoked Chicken, Sun Dried Tomatoes, Red Onion, Lime Soy Vinaigrette

Island Salad

Pineapple, Sweet Potato, Cucumber, Capsicum, Tomatoes, Lime Vinaigrette

Green Lentil Salad

Cranberry, Pumpkin, Fennel Bulb, Apple Vinacota

Quinoa Salad

Toasted Almonds, Beetroot, Garlic Croutons, Orange, Feta, Salad Leaves, Maple Mustard Dressing

Live Station

Surf And Turf

Beef Fillet, Reef Fish, Pineapple, Honey Ginger

Chicken Skewers

Lemongrass, Palm Sugar

Stir Fry

Pork Belly, Five Spice, Market Vegetables

Carvery Station

Leg Of Ham

Oven Roasted Cranberry-Dijon Glazed Ham, Apple Sauce

Grilled Ribeye

Chimichurri Rubbed Charred Beef, Black Cherry Jus

Roast Turkey

Marmalade glazed, Thanksgiving Gravy

Yorkshire Pudding

Horseradish Cream

Main Selection

Chargrilled Walu

Moca (Local Spinach), Braised Shallot, Orange Velouté Sauce

Bone-In Lamb Masala

Eastern Spice, Tamarind, Fresh Coriander, Farm Tomato

Lovo Chicken

Earthy Flavored Chicken Portions

Maple Glazed Roast Pumpkin

Almonds, Crispy Bacon

Vegetable Biryani

Sultana, Cashew Nut, Vegetable, Rice

Honey Roasted Root Vegetable

Sweet Potatoes Au Gratin

Sweet Sensation

Croquembouche

Filled With Lemon Pastry Cream

Mini Mince Tart

Chocolate Log

Fresh Cream, Red Cherries

Traditional Christmas Pudding

Brandy Custard

Passionfruit Pavlova

Summer Berry And Fruit Trifle

Assorted Slice And Individual Desserts

Seasonal Fresh Fruit Platter

