

WORKSHOP

KITCHEN

Est. 1986

Hors d'oeuvres & Seafood Christmas Buffet

Selection of bread rolls, homemade butter

Seafood Selections

Whole baked salmon, grilled salmon, smoked salmon,
beetroot gravlax, Tasmanian pacific oysters,
Queensland prawns, steamed mussels,
blue swimmer crabs, Arc-en-Ciel smoked trout salad

Hot Selections

Hot smoked leg of ham

Roast sirloin of beef

Roast turkey

Roast suckling pig, homemade apple sauce

Cold Selections

Honey roast ham, fruits, homemade chutney

Roast sirloin of beef, pickled vegetables,
horseradish crème fraiche

Antipasto platter with a selection of
Mediterranean meats & vegetables

Fresh Salads / Vegetables

Salad Nicoise

Caesar salad

Chipotle coleslaw

Potato, spring onion, bacon salad

Cucumber, mint, yoghurt salad

Roast potatoes, whole roast pumpkin,

Crisp Asian noodle salad, chilli & lime dressing

Panache of vegetables

Desserts

Vanilla crème brulee

Milk chocolate mousse, chocolate shards

Strawberry pavlova

Traditional Christmas pudding, brandy custard

Australian cheese, water crackers, fresh fruit

After

Tea, percolated coffee, mints

\$150 per adult, \$60 per child aged 4-12 years,
children under 4 free