



OPTUS STADIUM *Yes*

CHRISTMAS BUFFET

LUNCH OR DINNER

\$80 PP

BUFFET SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- **Cold Seafood**
- **Salads**
- **Carvery**
- Mains
- Sides
- Desserts

CHRISTMAS BUFFET

COLD SEAFOOD

Poached prawns, cocktail sauce and namjim dressing **DF GF NF**

Smoked salmon, horseradish, sliced red onion and capers **GF NF**

Seafood ceviche, chilli lime dressing, mint, coriander, mixed lettuce **DF GF NF**

Chef's selection of assorted sushi rolls **DF GF NF**

SALADS

Rocket, parmesan and chardonnay vinaigrette **GF NF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and olive oil **GF NF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

CARVERY

Lemon and herb roasted turkey breast with cranberry sauce **DF NF**

Christmas champagne ham with pineapple and honey glaze **DF NF**

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MAINS

Baked gold band snapper, tomato olives, onion salsa, gremolata **DF NF**

Braised beef cheeks in red wine jus **DF NF**

SIDES

Creamy garlic mashed potatoes **GF NF V**

Spiced roast pumpkin **DF GF NF V**

Vegetable panache, beans, broccoli and snow peas with almonds **DF GF V**

Honey glazed carrots **DF GF NF V**

Cheesy cauliflower bake **GF NF V**

Gravy **GF NF**

Mustards, horseradish, tomato sauce **GF NF V**

Assorted bread **V**

DESSERTS

Fresh fruit pavlova with kahlua cream **GF NF V**

Christmas pudding **V**

Mince pies **V**

Variety of chef's selection of desserts **V**