

# CHRISTMAS BUFFET LUNCH MENU

## BAKERY

### Freshly Baked Breads Served with Preserves & Butter

*Freshly baked bread is such a treat! The smell alone can be comforting. There are so many kinds to enjoy, from tangy sourdough to soft Ciabatta, or even classic French Baguette and Crispy Grissini.*

## COLD & ANTIPASTO

### Assorted House Made Dips

*A vibrant selection of freshly crafted dips, including creamy hummus, zesty tzatziki, and smoky baba ghanoush. Each dip is made in-house with premium ingredients, perfect for pairing with our selection of freshly baked breads and crisp vegetables.*

### Victorian Cured & Smoked Meats with House Pickles

*An exquisite selection of Victorian cured and smoked meats, showcasing rich and robust flavors. Accompanied by our house-made pickles, which add a tangy contrast and enhance the meats' savory depth.*

### Marinated Vegetables, Olives, and Artisan Cheeses

*A vibrant assortment of marinated vegetables, offering a burst of tangy and savory flavors, paired with a selection of premium olives. Complemented by a variety of artisan cheeses, each chosen for its distinctive taste and texture, creating a delightful and well-rounded appetizer experience.*

## GAZPACHO

### Various Flavor

*A variety of chilled Spanish soup featuring seasonal ingredients and rich, comforting flavors. Designed to delight your palate and warm your soul.*

## SEAFOOD

### Freshly Shucked Appellation Oysters with Lemon and Mignonette

*Perfectly fresh Appellation oysters served with a zesty lemon wedge and a classic mignonette sauce. Each oyster offers a briny, ocean-fresh taste that is elegantly complemented by these traditional accompaniments.*

### Miso-Cured Tasmanian Salmon with Apple and Fennel

*Delicately cured Tasmanian salmon, infused with miso for a rich, umami flavor. Paired with crisp apple slices and fresh fennel, this dish offers a harmonious balance of savory, sweet, and aromatic notes.*

### Victorian King Prawns with Marie Rose Sauce

*Plump, succulent Victorian King prawns, expertly cooked and served with a creamy, tangy Marie Rose sauce. This dish combines the sweet, delicate flavor of the prawns with the rich, classic sauce for a truly delightful taste experience.*

## HOT CARVERY

### Black Angus Rib Roast with Yorkshire Pudding and Red Wine Jus

*Succulent Black Angus rib roast, seasoned and roasted to perfection, served with traditional Yorkshire pudding and a rich, savory red wine jus. A classic centerpiece, offering a hearty and flavorful experience.*

### Turkey Breast Roulade with Cranberry Sauce

*Tender turkey breast expertly rolled and roasted to perfection, served with a luscious cranberry sauce that adds a touch of festive sweetness and tartness to each slice.*

### Honey-Glazed Smoked Ham with Apple Sauce and Mustards

*Succulent smoked ham glazed with a sweet honey finish, served alongside a fresh apple sauce and a selection of tangy mustards. A delicious balance of sweet, savoury, and zesty flavours.*

## DESSERTS

### Assorted Christmas Desserts

*Indulge in a delightful array of sweet treats designed to celebrate the holiday season. This inviting and festive display typically features a variety of desserts to cater to different tastes such as assorted mini tarts & cakes, Christmas Pudding, chocolate treats, fruits & lollies.*

# DETAILS OF EVENT

## DATE

25th December 2024

## TIME

12:30 - 15:30

## PRICE

Adults \$299pp

Teens \$229pp (12 - 17 Years' Old)

Kids \$149 (5 -11 Year's Old)

Children under 5 dine with our compliments (max 2 kids per paying adults)

## PAYMENT

To confirm the booking, credit card authorisation is required.

All the payments will be processed on 25<sup>th</sup> November. No refunds or cancellations available after 25.11.24

## BOOKING

Please book on hotel website

## LOCATION

Mansion's Indoor & Outdoor Venues

## EXPERIENCE INCLUDES

Sangria on Arrival

Free flow beverages

Seafood Buffet

Carvery Stations

Dessert Buffet

Festive Decors on Table

Large Christmas Tree & Decors

Kids' Corner & Santa's visit

*Additional beverages can be purchased on the day from menu*

## CONSUMER ADVISORY:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst every effort is made to accommodate your request, we cannot guarantee allergy free meals. Due to the possible traces of allergens in the working environment and/or supplied ingredients, some items may contain or come into contact with lupins, soy, crustaceans, molluscs, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds

A surcharge is applicable on **Sundays (10%)** and **Public Holidays (15%)**.

All prices are in Australian dollars and are inclusive of GST

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE | O - OPTIONAL