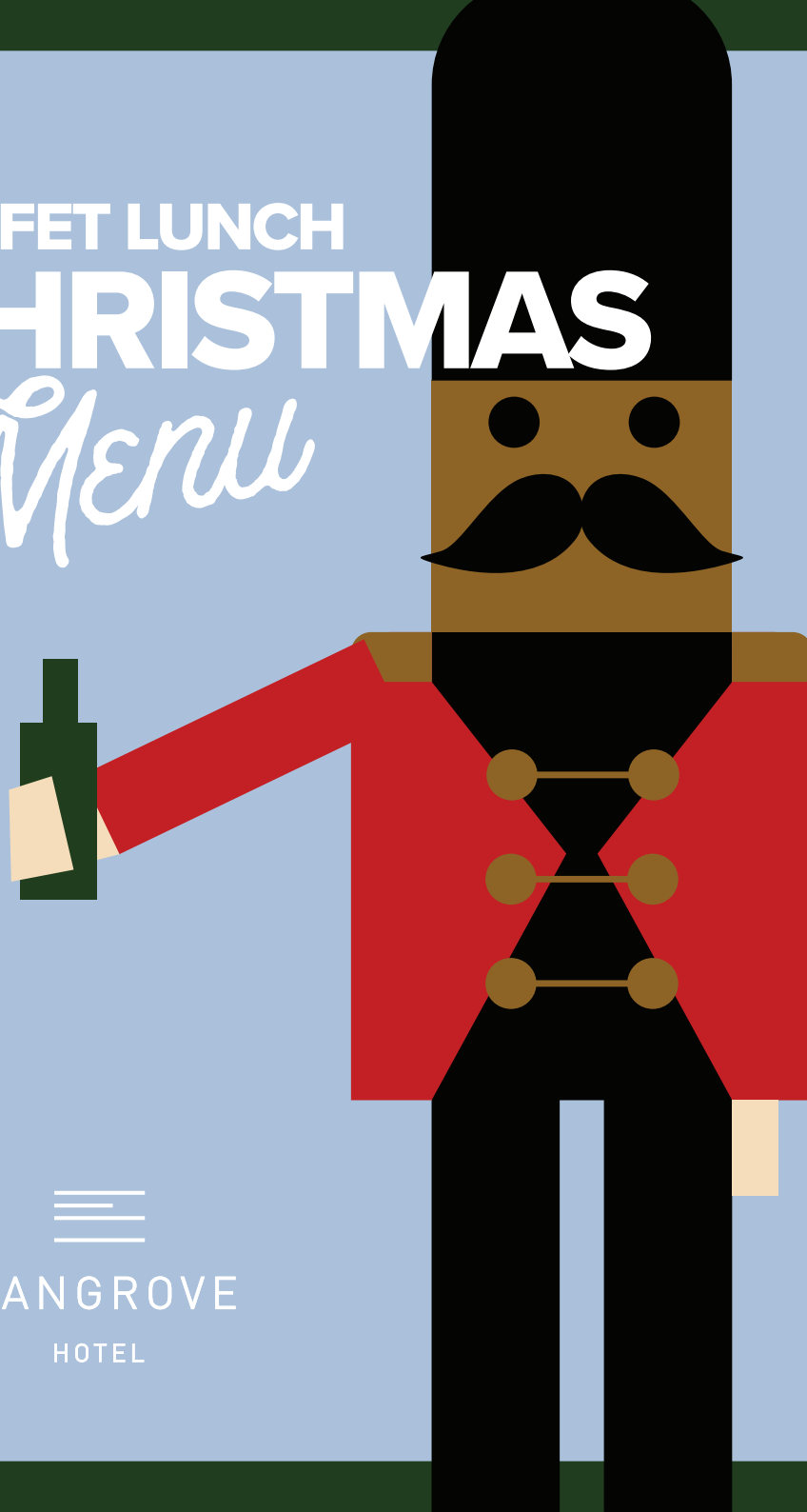


BUFFET LUNCH CHRISTMAS Menu




MANGROVE
HOTEL

SEAFOOD BAR

SA Oysters, lemon

Smoked salmon, whipped sour cream, capers, chives

Sashimi moriawase, spencer gulf hiramasa kingfish, Tasmanian salmon, tuna saku, soy sauce, wasabi

Exmouth Prawns, house made cocktail sauce

COLD BUFFET

Panzanella, heirloom tomato, roquette, basil, crostini, balsamic reduction

Southern style sweet potato, cranberries, red onion, baby spinach, feta, almond, honey mayo

Soba noodle, carrot, edamame, cabbage, spring onion, coriander, togarashi, sesame dressing

Thai beef noodle, eye filet, cabbage, vermicelli noodles, coriander, cucumber, carrot, mint, chilli, peanuts, nam jim

Beetroot, roquette, feta, walnuts, balsamic glaze

WARM BUFFET

Maple & pineapple glazed ham

Roast beef, Yorkshire pudding, prik nam pla sauce

porchetta, roast pork, herb & pancetta stuffing, rosemary jus

Stuffed turkey breast, hazelnut & cranberry stuffing, cranberry sauce

Grilled Tasmanian salmon, béarnaise

Triple cooked duck fat potatoes

Honey glazed root vegetables

Buttered broccolini, asparagus, crumbed goat cheese

Freshly baked bread rolls, butter

SWEET

Christmas pudding, brandy custard

Petite four, cheeseclair, chous chous, éclair, macaron, caramel tart

Pavlova, passionfruit & mixed berries

Tropical Fruit platter