



Christmas

COMES TO RPYC

BUFFET MENU

from \$68 per person

MARKET TABLE

Seasonal potatoes, mint salsa verde, grape tomatoes, caper berries
Kung pao roasted beets, sweet potatoes, celery, garlic, tahini, chili oil
Heirloom-roasted baby carrots, sprouted mung beans, preserved lemon yoghurt
Poached chicken, broccoli, lemon-tahini, soaked currants and black olives
Tasmanian smoked salmon with condiments
Charcuterie selection: cold cut meats, parfait, terrines, breads and mustards

CARVERY STATION

Citrus-glazed leg of ham

~or~

Traditional roast turkey, cranberry-infused jus, cinnamon flavoured apple sauce

Slow-cooked Amelia Park beef rib medallions, artichokes, Madeira jus
Crispy skin Humpty Doo barramundi, Swiss chard and lemon-butter sauce
Garganelli, calamari, mussel, chorizo, roast tomato and basil sauce

DESSERTS

Traditional Christmas pudding with brandy anglaise
Pavlova, strawberry, crème Chantilly
Fresh fruit salad
Raspberry and white chocolate trifle
Crème brûlée
Tiramisu
Mini tarts and mince pies
Cherry black forest yule log
Christmas cookies

AUSTRALIAN SEAFOOD

Wild-caught Exmouth prawns, Shark Bay crabs,
half-shell scallops with condiments

Additional \$20 per person

ARTISAN CHEESE PLATTER

Blue cheese, Maffra cheddar, double brie,
dried fruits, nuts, grapes and seasonal chutney

Additional \$12 per person