



WREST POINT

Boardwalk Gallery Christmas Buffet

House-Baked
Bread Rolls with butter

SALADS

Cocktail potato, speck,
pickles, spring onion,
seeded mustard mayonnaise (NN, LG)

Traditional Greek Salad (LG, NN, V)
Cucumber, capsicum, cherry tomato, olives,
red onion, fetta, oregano

Baby cos lettuce, avocado, parmesan,
ranch dressing

COLDS

Tasmanian Cold Smoked Salmon (LG)

Natural Oysters (LG)
Lime, palm sugar dressing,
cucumber mignonette

Australian King Prawns (LG)
Fresh lemon, cocktail sauce

Charcuterie Selection
Pickles, mustards, and crispbreads

Hot Smoked Ocean Trout (LG)
Pickled cucumber, red onion,
caper berries

HOTS

Oven-Baked Market Fish (LG)
Steamed asparagus,
lemon beurre blanc sauce

Cape Grim Eye Fillet (LG)
Green peppercorn sauce

Miso Glazed Pork Belly (LG, DF)
Mushrooms, baby bok choy

House-Made Potato Gnocchi
Sage, baby peas, persian fetta

Selection of roasted vegetables (LG)

Panache of steamed vegetables (LG)

CARVERY

Roast Turkey (LG)

Citrus-Glazed Leg Ham (LG)

Boneless Leg of Lamb (LG)

Selection of Condiments

DESSERTS

Traditional Warm
Christmas Puddings

Yule Log

Fruit Mince Pies

Berliners

Fresh Fruit Salad (LG, DF)

Selection of Tarts, Cakes,
and Petit Desserts

Brandy Sauce

Chantilly Cream (LG)

Tasmanian Cherries (LG)

Selection of Local and International
Cheese, Quince, Lavosh, Fruit Bread

LG – Low Gluten, D – Contains Dairy, V – Vegetarian, N – Contains Nuts

All food items are prepared in the same kitchen.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.