

BOARDWALK GALLERY CHRISTMAS AT WREST POINT



CHRISTMAS BUFFET LUNCH

Adult \$265pp

Includes Standard Beverage Package

ENTREE

House baked bread rolls & butter

SALADS

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

Traditional Greek salad, cucumber, capsicum,
cherry tomatoes, olives, red onion, fetta,
oregano [LG NN V](#)

Baby cos lettuce, avocado, parmesan,
ranch dressing [V NN LG](#)

COLDS

Tasmanian cold smoked salmon [NN ND LG](#)

Natural oysters, lime, palm sugar dressing/
cucumber mignonette [NN ND LG](#)

Australian king prawns, fresh lemon,
cocktail sauce [NN ND LG](#)

Charcuterie selection, pickles, mustards,
& crisp breads [NN](#)

Hot smoked ocean trout, pickled cucumber,
red onion, caper berries [LG NN ND](#)

CARVERY

Roast turkey [LG NN ND](#)

Citrus glazed leg ham [LG NN ND](#)

Boneless leg of lamb [LG NN ND](#)

Selection of condiments [NN](#)

HOTS

Selection of roasted vegetables [V VEGAN NN ND LG](#)

Panache of steamed vegetables [V VEGAN NN ND LG](#)

Oven baked market fish, steamed asparagus,
citrus beurre blanc, chives [LG NN](#)

Cape grim beef, wild mushroom fricassee,
red wine jus [LG NN](#)

Sticky five spiced pork belly, Asian greens [NN LG ND](#)

House made Roman gnocchi, sage, peas, fetta,
lemon and sage [NN](#)

DESSERTS

Selection of tarts, cakes, & petit desserts

Berliner donuts [V](#)

Traditional warm Christmas puddings [V](#)

Brandy sauce [V](#)

Yule log [V](#)

Fruit mince pies [V](#)

Chantilly cream [V](#)

Fresh fruit salad [V VEGAN NN ND LG](#)

Selection of local and international cheese,
quince, lavosh, fruit bread [V](#)

Tasmanian cherries [V VEGAN NN ND LG](#)

Menu subject to change [LG](#) Low Gluten, [LGO](#) Low Gluten Option, [V](#) Vegetarian, [NN](#) No Nuts, [ND](#) No Dairy

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

