

WATERFRONT ROOM CHRISTMAS AT WREST POINT



CHRISTMAS BUFFET LUNCH

COLDS

Selection of house baked breads, butter, extra virgin olive oil, balsamic [V NN](#)

Natural oysters, lemon, shallot mignonette, hot sauce [LG NN ND A](#)

King prawns, lemon, Marie rose sauce [LG NN ND A](#)

Hot smoked ocean trout, remoulade [LG NN A](#)

Cured meats, salumi, pickles [LG ND NN](#)

Heirloom tomato, stracciatella, basil, extra virgin olive oil [LG V NN](#)

Asparagus, parma ham, pecorino [LG NN V](#)

Bitter leaves salad, pickled shallot, cucumber, vinegarette [LG NN V ND](#)

Potato salad, speck, mustard emulsion [LG NN ND](#)

CARVERY

Glazed leg ham [LG ND NN](#)

Roasted turkey [LG ND NN](#)

Roasted joint of lamb [LG ND NN](#)

Red wine gravy, selection of mustards & relish

HOTS

Slow roasted beef sirloin, roasted shallot [LG ND NN](#)

Rosted pork, apple sauce [LG ND NN](#)

Market fish, ginger, chilli, garlic [LG ND NN A](#)

Spinach & ricotta cannelloni, Napoli [NN V](#)

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

Market greens [LG ND NN V VEGAN](#)

DESSERTS

Selection of tarts, cakes, and petit desserts

Traditional warm christmas puddings, sauce anglaise

Yule logs, fruit mince pies, Chantilly cream, fruit salad

Selection of local and international cheese, quince, lavosh, fruit bread

Tasmanian cherries.

Menu subject to change

[LG](#) Low Gluten, [LGO](#) Low Gluten Option, [V](#) Vegetarian, [NN](#) No Nuts, [D](#) Contains Dairy Seafood - [A](#) Australian, [I](#) Imported, [M](#) Mixed Origin

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.

