

SIR STAMFORD at Circular Quay

alad Bar Potato, Egg Mayo, and Chives Salad Caesar Salad Caprese Salad with Basil and Glaze Salad Rainbow Coleslaw Selection of Salad Condiments and Dressings Balsamic Dressing French Dressing Italian Dressing Caesar Dressing Garlic and Butter Croutons Parmesan Shaves Anchovies Crispy Bacon Charcuterie Bar -Ice Bay Double Cream Brie Ma Cremiere Blue Creamy Gorgonzola Dolce Cheese Sydney Rock Oysters Ubriaco al Rosso Piave Prawns Muscatels Lavosh Walnuts Quince Paste Assorted Rustic Breads Parma Prosciutto San Daniele 20 months Mortadella Fennel Salami Pastrami Pickles Vegetables





Seafood Chowder Country Bread and Rolls

oup

1/07-

Braised Beef Cheek with Balsamic Pearl Onions, Mushroom and Red Wine Oven Baked Citrus Barramundi with Fresh Fennel, Dill, and Seasonal Greens Grilled chicken Thighs with Tomato and Corn Salsa Casarecce Pasta with Mediterranean Roasted Vegetable (V)

Green Seasonal Vegetables Honey Glazed and Herbs Roasted Pumkin with Sesame Seeds

Roasted Turkey with Cranberry Compote Whiskey and Mapple Glazed Ham

Carvering



Assorted Lamingtons Lemon and Meringue Mini Tarts Assorted Festive Cakes Christmas Pudding with Brandy Sauce Christmas Logs Macarons

lessents

Chocolate fountain with Seasonal Fruit, Berries, Sweets, and condiments

1.5hr free flow beverages

Woodbrook Farm Shiraz, Woodbrook Farm Sauv Blanc Woodbrook Farm Cuvee James Boags Premium Three Sheet Pale Ale

Tea and coffee will be served during the feast.







