

SIR STAMFORD at Circular Quay Potato, Egg Mayo, and Chives Salad Beetroot, Tomato, Feta Cheese, and Green Oil 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 Thousand Island Chilli Lime Dressing Garlic and Butter Croutons Parmesan Shaves Anchovies Crispy Bacon

Ice Bar

Sydney Rock Oysters

Blue Swimmer Crab

Beetroot Gavlax Salmon

King Fish and Coconut Ceviche

Green Lip Mussels

Prawns

Salad Bar

Charcuterie Bar

Double Cream Brie Ma Cremiere Blue Creamy Gorgonzola Dolce Cheese Ubriaco al Rosso Piave Muscatels Lavosh Walnuts Quince Paste Assorted Rustic Breads Parma Prosciutto San Daniele 20 months Mortadella Fennel Salami Pastrami Pickles Vegetables

SIR STAMFORD at Circular Quay 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 Croquembouche Macarons

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

2hr 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.







