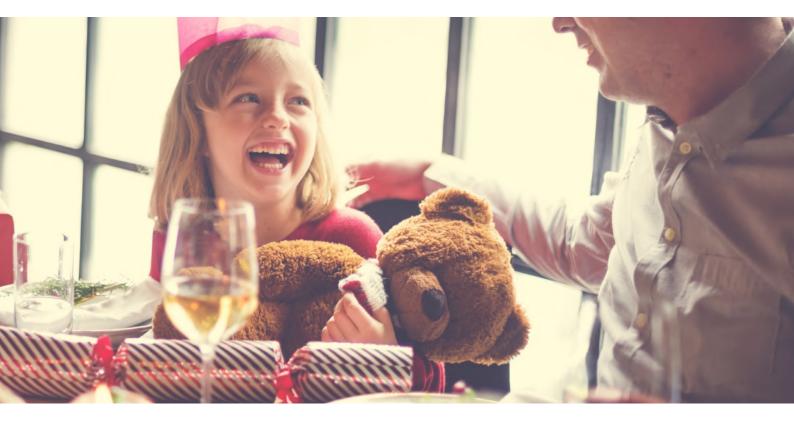


KIDS CHRISTMAS MENU



Salad

Macaroni, cheddar and green pea salad (v, g/f, n/f) Potato and ham salad (g/f, n/f, d/f)

Hot Buffet

Tempura chicken nuggets (n/f, d/f) Baked fish fingers and tartar sauce (n/f, d/f) Cross trax chips (n/f) Broccoli and cauliflower bake (g/f, n/f)

Dessert

Assorted ice cream and icy poles (g/f) Jelly shots Christmas cookies Assorted Iollies, candy canes





CHRISTMAS BUFFET BREAKFAST



Hearty breakfast buffet in Straits Café **\$45 for adults \$20 for kids (4 – 12 years)**

Cold buffet

Charcuterie board with selection of cured meats, cheese, pickles and vegetables

Smoked Tasmanian salmon, horseradish cream, capers, red onion and lemon

Assorted cereals, yoghurts, fresh fruit, bircher muesli (d/f) coconut chia pudding (g/f, d/f)

Bakery

Assorted custard Danish, fruit mince pies and croissants

Fresh baked bread rolls

Toasted coconut and pineapple loaf

Berry smoothies (g/f, n/f)

Beverages

Fruit juices Selection of teas and automated coffee

Hot buffet

Baked honey ham carvery, selection of chutneys (g/f, n/f) Poached eggs and hollandaise (n/f) Fried eggs (v, n/f) Scrambled eggs (v, g/f, n/f) Turkey sausage (n/f) BBQ pork buns and bok choy (g/f) Vegetarian fried rice (d/f, n/f) Spanish chorizo, potato frittata (n/f) Crispy bacon Mini hash browns (v, n/f) Homemade baked beans (v, g/f, n/f) Sautéed mushroom and kale (vg, g/f, n/f) Pancakes and waffles Maple syrup, berry compote, whipped cream





CHRISTMAS BUFFET LUNCH



Straits Café prestige buffet includes a three hour beverage package and panoramic ocean views. Beverage package includes soft drinks, wine and beer.

\$189 for adults | \$99 for teens (13 – 17 years)\$79 for kids (4 – 12 years)

Grazing table

Selection of artisan cheese from around the world, cured sliced meats, mixed olives, grilled, fermented and marinated vegetables, fresh baked breads, dips and crackers

Australian whole prawns with Thousand Island dressing and lemon (g/f, d/f, n/f)

Shucked oysters, shallot vinaigrette (g/f, d/f, n/f)

Smoked salmon, horseradish cream, capers, red onion and lemon (g/f, n/f)

Mussel, scallop, cherry tomato, pea and potato salad (g/f, d/f)

Roast chicken and pasta salad (d/f, n/f)

Roast vegetable, feta and pearl cous cous salad (v, n/f)

Mixed leaf, dried cranberry and walnut salad (v, g/f, d/f)

Carvery

Rendezvous honey baked ham leg (d/f, n/f) Roast turkey breast, cranberry sauce (g/f, d/f, n/f)

Hot buffet

Chestnut stuffing, sautéed savoy cabbage

Baked Sweetlip snapper, tomatoes, olives and caperberries (g/f, d/f, n/f)

English style roast beef and Yorkshire pudding, horseradish gravy (n/f)

Cavatelli pasta with seafood, fresh peas, salsa verde (n/f)

Roast baby potato, butternut pumpkin, feta and thyme (v, g/f, n/f)

Steamed seasonal vegetables lemon evoo (vg, g/f, d/f)

Vegan Spanish style paella, pomegranate and herbs (vg, g/f)

Dessert

Warm plum pudding with brandy custard Christmas cherry and chocolate verrine (n/f) Miniature strawberry and kiwi fruit pavlova (g/f, n/f) Assorted whole cakes and gâteaux Gingerbread men and Christmas cookies Fruit mince pies Fresh seasonal fruit salad (vg, n/f)





CHRISTMAS BUFFET LUNCH



Mentelle Room prestige buffet includes a three hour beverage package, live entertainment, and panoramic ocean views. Beverage package includes soft drinks, wine and beer.

\$179 for adults | \$99 for teens (13 – 17 years) \$69 for kids (4 – 12 years) Minimum 8 people for private table

Grazing table

Selection of artisan cheese from around the world, cured sliced meats, mixed olives, grilled, fermented and marinated vegetables, fresh baked breads, dips and crackers

Australian whole prawns with Thousand Island dressing and lemon (g/f, d/f, n/f)

Shucked oysters, shallot vinaigrette (g/f, d/f, n/f)

Smoked salmon, horseradish cream, capers, red onion and lemon (g/f, n/f)

Mussel, scallop, cherry tomato, pea and potato salad (g/f, d/f)

Roast chicken and pasta salad (d/f, n/f)

Roast vegetable, feta and pearl cous cous salad (v, n/f)

Mixed leaf, dried cranberry and walnut salad (v, g/f, d/f)

Carvery

Rendezvous honey baked ham leg (d/f, n/f) Roast turkey breast, cranberry sauce (g/f, d/f, n/f)

Hot buffet

Chestnut stuffing, sautéed savoy cabbage Baked Sweetlip snapper, tomatoes, olives and caperberries (g/f, d/f, n/f)

English style roast beef and Yorkshire pudding, horseradish gravy (n/f)

Cavatelli pasta with seafood, fresh peas, salsa verde (n/f)

Roast baby potato, butternut pumpkin, feta and thyme (v, g/f, n/f)

Steamed seasonal vegetables lemon evoo (vg, g/f, d/f)

Vegan Spanish style paella, pomegranate and herbs (vg, g/f)

Dessert

Warm plum pudding with brandy custard Christmas cherry and chocolate verrine (n/f) Miniature strawberry and kiwi fruit pavlova (g/f, n/f) Assorted whole cakes and gâteaux Gingerbread men and Christmas cookies Fruit mince pies Fresh seasonal fruit salad (vg, n/f)





CHRISTMAS BUFFET LUNCH



Grand Ballroom premium lunch buffet with live entertainment and soft drinks.

\$139 for adults | \$79 for teens (13 – 17 years) \$59 for kids (4 – 12 years)

Grazing table

Selection of artisan cheese from around the world, cured sliced meats, mixed olives, grilled, fermented and marinated vegetables, fresh baked breads, dips and crackers

Australian whole prawns with Thousand Island dressing and lemon (g/f, d/f, n/f)

Shucked oysters, shallot vinaigrette (g/f, d/f, n/f)

Smoked salmon, horseradish cream, capers, red onion and lemon (g/f, n/f)

Mussel, scallop, cherry tomato, pea and potato salad (g/f, d/f)

Roast chicken and pasta salad (d/f, n/f)

Roast vegetable, feta and pearl cous cous salad (v, n/f) Mixed leaf, dried cranberry and walnut salad (v, g/f, d/f)

Carvery

Rendezvous honey baked ham leg (d/f, n/f) Roast turkey breast, cranberry sauce (g/f, d/f, n/f)

Hot buffet

Chestnut stuffing, sautéed savoy cabbage

Baked Sweetlip snapper, tomatoes, olives and caperberries (g/f, d/f, n/f)

English style roast beef and Yorkshire pudding, horseradish gravy (n/f)

Cavatelli pasta with seafood, fresh peas, salsa verde (n/f)

Roast baby potato, butternut pumpkin, feta and thyme (v, g/f, n/f)

Steamed seasonal vegetables lemon evoo (vg, g/f, d/f)

Vegan Spanish style paella, pomegranate and herbs (vg, g/f)

Dessert

Warm plum pudding with brandy custard Christmas cherry and chocolate verrine (n/f) Miniature strawberry and kiwi fruit pavlova (g/f, n/f) Assorted whole cakes and gâteaux Gingerbread men and Christmas cookies Fruit mince pies Fresh seasonal fruit salad (vg, n/f)





CHRISTMAS BUFFET DINNER



Mentelle Room prestige buffet with panoramic ocean views. If desired, a three hour beverage package including soft drinks, wine and beer is available.

\$119 for adults | \$69 for teens (13-17 years)
\$39 for kids (4 - 12 years)
+ \$30 beverage package (optional)
Minimum 8 people for private table

Grazing table

Selection of artisan cheese from around the world, cured sliced meats, mixed olives, grilled, fermented and marinated vegetables, fresh baked breads, dips and crackers

Australian whole prawns with Thousand Island dressing and lemon (g/f, d/f, n/f)

Shucked oysters, shallot vinaigrette (g/f, d/f, n/f)

Smoked salmon, horseradish cream, capers, red onion and lemon (g/f, n/f) $\,$

Mussel, scallop, cherry tomato, pea and potato salad (g/f, d/f)

Roast chicken and pasta salad (d/f, n/f)

Roast vegetable, feta and pearl cous cous salad (v, n/f) Mixed leaf, dried cranberry and walnut salad (v, g/f, d/f)

Carvery

Rendezvous honey baked ham leg (d/f, n/f) Roast turkey breast, cranberry sauce (g/f, d/f, n/f)

Hot buffet

Chestnut stuffing, sautéed savoy cabbage

Baked Sweetlip snapper, tomatoes, olives and caperberries (g/f, d/f, n/f)

English style roast beef and Yorkshire pudding, horseradish gravy (n/f)

Cavatelli pasta with seafood, fresh peas, salsa verde (n/f)

Roast baby potato, butternut pumpkin, feta and thyme (v, g/f, n/f)

Steamed seasonal vegetables lemon evoo (vg, g/f, d/f)

Vegan Spanish style paella, pomegranate and herbs (vg, g/f)

Dessert

Warm plum pudding with brandy custard Christmas cherry and chocolate verrine (n/f) Miniature strawberry and kiwi fruit pavlova (g/f, n/f) Assorted whole cakes and gâteaux Gingerbread men and Christmas cookies Fruit mince pies Fresh seasonal fruit salad (vg, n/f)

* (v) Vegetarian (may contain egg, dairy products and/or honey), (vg) Vegan (contains no animal products), (d/f) Dairy-free, (g/f) Gluten-free*, (n/f) Nut-free*. *Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.