

Menu \$129 pp

Mediterranean Mezze Station

Lamb kofta, mint yoghurt, lentil fritter, freekeh tabouleh, pomegranate, stuffed olives, almond hummus, dukkah spice, baba ganoush, flatbread

Antipasto station

Salami, sopressa, serrano ham, marinated grilled vegetables, Noosa olives, pickled gherkins, hummus, baba ganoush, candied peppers, baby bocconcini, grissini

Mains

Turkey roulade, apple & sage stuffing, roast pumpkin, Kale, cranberry jus ^{GF DF}

Roast porchetta, braised red cabbage, grilled pineapple, thyme jus ^{GF DF}

Daintree barramundi, truss tomato, grilled asparagus, dill lemon butter ^{GF}

Eggplant moussaka, potato, Lentil, almond béchamel, Moroccan spice ^{GF VG}

Sides

Rocket, pear, endive salad, mustard vinaigrette ^{GF DF VG}

Lentil, Cauliflower, spinach, cranberry salad, Tahini dressing ^{DF VG}

Roast kipfler potato ^{GF DF VG}

Roast root vegetable, burnt onion, dukkha spice ^{GF DF VG}

Desserts

Torched Pavlova, Chantilly cream, kiwi, compressed pineapple, freeze dry raspberry ^{GF V}

Loins club Christmas pudding logs, sour cherry, brandy analgise ^V

Christmas Buffet 2024

Christmas Buffet 2024

Menu \$99^{pp}

Antipasto station

Salami, sopressa, serrano ham, marinated grilled vegetables, Noosa olives, pickled gherkins, hummus, baba ganoush, candied peppers, baby bocconcini, grissini

Mains

Turkey roulade, apple & sage stuffing, roast pumpkin, Kale, cranberry jus ^{GF DF}

Roast salmon, truss tomato, grilled asparagus, dill lemon butter ^{GF}

Eggplant moussaka, potato, Lentil, almond béchamel, Moroccan spice ^{GF VG}

Sides

Rocket, pear, endive salad, mustard vinaigrette ^{GF DF VG}

Lentil, Cauliflower, spinach, cranberry salad, Tahini dressing ^{DF VG}

Roast kipfler potato ^{GF DF VG}

Roast root vegetable, burnt onion, dukkha spice ^{GF DF VG}

Desserts

Torched Pavlova, Chantilly cream, kiwi, compressed pineapple, freeze dry raspberry ^{GF V}

Loins club Christmas pudding logs, sour cherry, brandy analgise ^V

Menu

Three hours service (3) - \$72^{pp}

Gavoury

Black Angus striploin, Juniper, black pepper, mandarin & carrot crumb, onion gel ^{GF}

Mooloolaba Prawn cocktail, endive, tomato gel, yuzu ^{GF DF}

Beetroot & goats cheese tart ^{GF V}

Cured salmon, sesame cracker, pickled daikon, Davidson plum ^{GF DF}

Buck wheat cracker, native salsa, banyan nut pesto ^{GF DF VG}

Pakora rouge, mango chutney ^{GF VG}

Pumpkin and toasted almond samosa, Tamarind gel ^{VG}

Sweet canapés

Milk chocolate gianduja, hazelnut, gold leaf ^{GF V}

Waffle tart, vanilla cream, pistachio, cherry compote ^V