

Kitchens on Kent Festive Buffet Menu 1st - 23rd December

**Please note this is a sample menu, food items may vary.*

TAILS FROM THE SEA

Pambula Sydney Rock oysters

Queensland Tiger prawns

Local Bugs

Queensland Spanner crab

Served with lemon, traditional cocktail sauce, tomato chilli jam

Local Sydney Rock oysters Kilpatrick, bacon and tabasco

Western Australian garlic butter lobster with lemon (Dinner only)

RAW BAR | SUSHI & SASHIMI

Assorted sushi rolls and nigiri

Vegetarian sushi rolls (vegan)

Sashimi | Tasmanian Huon salmon, Hiramasa Kingfish, Bermagui Tuna loin

Chirashi sushi | Raw marinated sashimi with sushi rice

Served with traditional Japanese condiments

FROM THE GARDEN

Japanese soba noodle salad, seaweed, edamame and sesame dressing (v)

Heirloom tomato salad, pickled beetroots, goats cheese, pine nuts and mint (v)

A TASTE OF INDIA

Lamb Vindaloo, new potatoes and coriander

Palak Paneer, cream cheese and spinach curry (v)

Steamed Basmati rice (v)

Mint and coriander riata, lime pickle and mango chutney (v)

FLAVOURS OF ASIA

Chicken dim sims, Prawn Gau Gee, vegetable Gyoza served with soy and sriracha

Locally caught Kingfish, Thai yellow curry sauce, eggplant, crispy onions and coriander

Thai style fried rice (v)

CARVERY KITCHEN

Plum and mustard glazed shoulder ham

Slow roast turkey supreme with sage and black pepper

Vegan nut and vegetable roast (vegan)

Served with honey baby carrots, Christmas stuffing and traditional condiments

Salmon fillet, celeriac remoulade, burnt butter

Peruvian style free range chicken from the rotisserie, fiery pesto and yellow potatoes

Steamed greens with walnuts, feta, lemon oil (v)

Maple roasted pumpkin and carrots (v)

Duck fat roast potatoes

MEDITERRANNEAN FEAST

Seafood linguini, white wine, chilli, lemon and parsley
Penne pasta, artichokes and sauce vierge (v)
Lamb Ragu with pappardelle pasta and basil

SOMETHING SWEET

Traditional Christmas pudding | cherry compote and Heilala vanilla anglaise (v)
Strawberry and elderflower trifle | ginger crumbles (v)
Kitchens on Kent dessert plate | mini mince pies, black forest gateau, berry mousse, raspberry opera slice (v)
Seasonal fruit | milk chocolate dip from our chocolate fountain (v)
Kitchens on Kent ice-creamery | Selection of ice-cream including pecan praline, vanilla bean, Death by Chocolate, blood orange and dark chocolate sorbet (v)

AUSTRALIAN CHEESE SELECTION

Maffra aged cheddar VIC, Woombye triple cream brie QLD and Tarago blue VIC.
Served with quince paste, dried fruits and lavosh (v)

CHILDREN'S MENU

Recommended for up to 12 years of age

Chicken tenderloin goujons
Shoestring fries, broccoli, aioli and tomato sauce

Vegetable & tomato pasta (v)
Simple pasta, seasonal vegetables, tomato sauce

Cheeseburger & fries
Mini cheeseburger and shoestring fries