



Kitchens on Kent Christmas Buffet Menu 24th-28th December 2021

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

TAILS FROM THE SEA

Pambula Sydney Rock oysters
Queensland Tiger prawns
Local Bugs
Mooloolaba Spanner crab
Blue Swimmer crab

Served with lemon, traditional cocktail sauce and tomato chilli jam

Western Australian garlic butter lobster with lemon
Oven roasted Harvey Bay scallops, fermented chilli butter
Local Sydney Rock oysters Kilpatrick, bacon and tabasco

RAW BAR | SUSHI & SASHIMI

Deluxe Sushi Rolls | Spanner crab, Huon salmon, Bermagui tuna loin
Vegetarian sushi rolls (v)

Sashimi | Tasmanian Huon salmon, Hiramasa Kingfish, Bermagui Tuna loin, Local red snapper
Nigiri Plate | featuring a selection of nigiri including Huon salmon,
Hiramasa Kingfish and Bass Strait octopus
Served with traditional Japanese condiments

FROM THE GARDEN

Heirloom tomato salad, pickled beetroots, goat cheese, pine nuts and mint (v)
Potato salad, macadamia pesto, pancetta and watercress (v)
Korean noodle Salad 'naengmyeon', quail egg, nashi pear, biltong, sweet and spicy dressing
Caesar salad, sourdough croutons, crispy bacon, parmesan, Caesar dressing

A TASTE OF INDIA

Lamb Vindaloo, new potatoes and coriander
Palak Paneer, cream cheese and spinach curry (v)
Tandoori chicken from the Tandoor oven
Steamed Basmati rice (v)
Lime pickle, Mint and coriander riata and mango chutney (v)
Fresh Naan from the Tandoor oven | Choice of plain naan, garlic naan or garlic cheese naan (v)

FLAVOURS OF ASIA

Chicken dim sims, Prawn Gau Gee, vegetable Gyoza served with soy and sriracha
Crispy duck fried rice
Kung Pow chicken, soy, chilli and shallot
Locally caught Kingfish, Thai yellow curry sauce, eggplant, crispy onions and coriander

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

MEDITERRANEAN FEAST

Mozzarella and basil pizza with tomato sugo (v)
Prawn, fire roasted capsicum and feta pizza
Danish salami, double smoked ham and mushroom pizza
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, Heilala vanilla anglaise (v)
Strawberry and elderflower trifle | ginger crumbles (v)
Mango passionfruit pavlova | vanilla chantilly and coconut (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