

THREE COURSE CHRISTMAS BUFFET MENU

OAKS.
Hotels, Resorts & Suites

1861
RESTAURANT • BAR
CONFERENCING

Celebrate Christmas with great food, good company and festive cheer.

Indulge in a specially curated three-course menu featuring seasonal favourites, delicious desserts and a complimentary glass of bubbles on arrival.

Sit back, relax and let us do the rest.

ENTRÉES

Crispy Calamari (A)
Salt and pepper calamari served with rocket salad and lemon aioli

Bruschetta
Toasted sourdough topped with tomato, basil, feta and balsamic glaze

MAINS

BBQ Pork Ribs
Slow-cooked pork ribs glazed with smoky BBQ sauce, served with creamy coleslaw, roasted corn and crispy roasted potatoes

Herb-Roasted Chicken
Herb and garlic roasted chicken served with seasonal vegetables, rosemary potatoes and traditional gravy

Mushroom Ravioli (V)
Ravioli filled with mushrooms, served in a creamy mushroom sauce and finished with freshly grated Parmesan cheese

DESSERTS

Christmas Pavlova
Traditional pavlova topped with whipped cream, fresh berries, mango and passionfruit

Red Velvet Cake
Rich and moist red velvet cake layered with cream cheese frosting and served with berry compote

Seafood Origin: A = Australia I = Imported M = Mixed

Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.