



# CHRISTMAS BUFFET

11:00am - 1:00pm | 1:45pm - 3:45pm  
25th December 2024

**CELEBRATE THE JOY OF CHRISTMAS  
UNDER THE SUMMER SUN**

Gather your loved ones and celebrate the season with our Christmas Buffet, featuring a festive selection of classic favorites and mouthwatering new dishes—perfect for spreading holiday cheer!

<b>Adults</b>	<b>\$180</b>
<b>Kids aged 6 to 12</b>	<b>\$100</b>
<b>Kids aged 0 - 5</b>	<b>Free!</b>

Call (08) 9270 4222 | Email [Gusti@ihg.com](mailto:Gusti@ihg.com)  
Whatsapp +61 473 511 873  
to make a booking!



# MENU

## ON ICE

**Albany Natural Oysters (GF)**  
Mignonette sauce

**Poached Banana Prawns (D,GF)**  
Seafood sauce

## SALAD BAR

**Smoked Salmon Platter (S)**  
Herb & lemon caper

**Charcuterie Platter (GF)**  
Sopressa, tuscana, sliced ham,  
roasted festive chicken, antipasto  
vegetables

**Freo Pickled Octopus & Potato  
(D,GF,S)**  
Iceberg, olive, cucumber, lemon,  
chermoula dressing

**Grilled Haloumi (D,GF,V)**  
Quinoa, fresh vegetable salad with  
balsamic

**Pear & Rocket Salad (V,GF)**  
Candy walnuts parsley dressing

**Gourmet Salad (V,GF)**  
Grape tomato, cucumber, lettuce,  
basil dressing

**Assorted Gourmet Bread Rolls (GF)**  
Sourdough, grain rolls, Yorkshire  
puddings, festive dips, oils, butter

## DESSERTS

**Christmas Pudding (D)**  
With cream anglaise

**Pannacotta, Assortment of Mousse  
(N,GF)**  
With chocolate and fruit toppings

**Cake & Pastries (D, E, N)**  
Chocolate brownies, tiramisu, mango  
cheesecake, profiteroles

## SOUP

**Maple Roasted Butternut Squash  
(D, GF)**

## BUFFET

**Cajun Spiced Roast Turkey Breast  
(D,GF)**  
Cranberry sauce

**Tuscan Spicy Grilled Prawn  
Cutlet (D,GF,S)**  
On the bed of braised cabbages

**Lemon Thyme BBQ Chicken Thigh  
(D,GF)**  
Creamy honey mustard sauce

**Assorted Saute Vegetables (D,GF)**  
Almond butter

**Herb & Mustard Roasted Black  
Angus Scotch Fillet (D,GF)**  
With red wine jus

**Roasted Root Vegetables (D,GF)**  
Herbed baby potatoes, kumara,  
parsnip, parsley oil

**Berry Glazed Grilled Salmon  
(D,GF, S)**  
With white bean ragout & rocket pesto

**Pumpkin & Sage Ravioli (D,E)**  
Sundried tomato sauce

**Berry Pavlova (GF)**  
Vanilla cream

**Cheese Platter (V, D)**  
Crackers, fruit lollies and candies

**Mixed Berry Trifle (D)**

**Fresh Fruit Salad (V, VE, GF)**





# CHRISTMAS BUFFET

**11pm - 12.30pm | 1:00pm - 2:00pm**  
**25th December 2024**



## CELEBRATE THE JOY OF CHRISTMAS UNDER THE SUMMER SUN

Step into the holiday spirit and indulge in our Christmas Buffet, filled with a joyful selection of seasonal delights. From classic holiday favorites to mouthwatering new dishes, this feast is sure to bring cheer to your celebrations.

Gather your loved ones and enjoy a dining experience that captures the warmth and memorable Christmas!

<b>Adults</b>	<b>\$180</b>
<b>Kids aged 6 to 12</b>	<b>\$100</b>
<b>Kids aged 0 - 5 Eat for Free!</b>	

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# MENU



## SALAD BAR

### **Smoked Salmon Platter(S)**

Herb & lemon caper

### **Charcutier Platter (???)**

Sopressa, tuscana, sliced ham, roasted festive chicken, antipasto vegetables

### **Freo Pickled Octopus & Potato(D,GF,V,S?)**

Iceberg, olive, cucumber, lemon, chermoula dressing

### **Grilled Haloumi (D,GF,V)**

fresh vegetable salad with balsamic

### **Pear & Rocket Salad (V,GF)**

Candy walnuts parsley dressing

### **Gourmet Salad (V,GF)**

Grape tomato, cucumber, lettuce, basil dressing

### **Assorted Gourmet Bread Rolls (GF)**

Sourdough, grain rolls, Yorkshire puddings, with festive dips, oils, butter

## ON ICE

### **Albany Natural Oysters(GF)**

Mignonette sauce

### **Poached Banana Prawns (D,GF)**

Seafood sauce

## SOUP

### **Maple Roasted Butternut**

**Squash (D)**

?????

## BUFFET

### **Cajun Spiced Roast Turkey**

**Breast (D,GF)**

Cranberry sauce

### **Tuscan Spicy Grilled Prawn**

**Cutlet (D,GF,S)**

On the bed of braised cabbages

### **Lemon Thyme BBQ Chicken**

**Thigh(D,GF)**

Creamy honey mustard sauce

### **Assorted Saute Vegetables (D,GF)**

Almond butter

### **Herb & Mustard Roasted Black**

**Angus Scotch Fillet (D,GF)**

With red wine jus

### **Roasted Root Vegetables (D,GF)**

Herbed baby potatoes, kumara, parsnip, parsley oil

### **Berry Glazed Grilled Salmon (D,GF)**

With white bean ragout & rocket pesto

### **Pumpkin & Sage Ravioli (D,E)**

Sundried tomato sauce

## DESSERTS

### **Christmas Pudding (D)**

With cream anglaise

### **Pannacotta, Assortment of**

**Mousse (N,GF)**

With chocolate and fruit toppings

### **Berry Pavlova (GF)**

Vanilla cream

### **Mixed Berry Trifle (D)**

?????

