Christmas

BUFFET LUNCH

25th December 2026

Seating starts 12.30pm

Celebrate with your friends and family over our Christmas Day Buffet accompanied by an inclusive 2 hour beverage package

Guests to be seated between 12:30pm and 1pm.
Beverage package & Buffet service commences from 1pm.

Adults $225
Children (14-17) $153
Children (7-13) $114
Children (3-6) $48
Children 2 & Under Free

To make a reservation please complete the online booking form via our website or e-mail our functions team for more information.

E: functions@abbeybeach.com.au

BREAD STATION

Artisan Bread Selection – freshly baked breads served with butter and accompaniments (GFO)

COLD SELECTIONS

Fresh Oysters – served natural or a champagne mignonette or ponzu dressing (GF/O, DF/O, (*I)
Smoked Salmon – delicately smoked and served with lemon, capers and red onion (GF, DF, (*I)
Cooked Exmouth Prawns – chilled local prawns served with homemade cocktail sauce (GF/O, DF/O, *A)
Chilled Mussels – marinated and paired with smoky romesco sauce (GF, DF, (*I)
Charcuterie Platter – premium cured meats with dips, chutneys and house pickles (GF/O, DF/O)
Marinated Grilled Vegetables – seasonal vegetables roasted and finished with herbs and olive oil (GF, DF, VG, V)

SALADS

Roasted Pumpkin & Chickpea Salad – hearty roasted vegetables with a creamy tahini dressing (GF, DF, VG, V)
Classic Caesar Salad (Deconstructed) – cos lettuce, bacon, egg, croutons and Caesar dressing served separately (GF/O)
Greek Style Pasta Salad – pasta tossed with feta, olives, tomato, cucumber and red onion (V)
Creamy Potato & Egg Salad – classic potato salad with egg and spring onions (GF, V)
Seasonal Garden Salad – fresh leaves and seasonal vegetables with house vinaigrette (GF, DF, VG, V)
Watermelon, Mint & Lime Salad – refreshing summer flavours with a citrus finish (GF, DF, VG, V)

HOT BUFFET

Champagne & Honey-Glazed Mustard Ham – slow-roasted and caramelised with a sweet mustard glaze (GF, DF)
Slow-Roasted Beef – tender roast beef with confit garlic and Dijon mustard (GF, DF)
Roast Turkey Breast – succulent turkey served with cranberry sauce and pan jus (GF, DF)
Crispy Stuffed Pork – roasted pork with crackling, served with apple sauce (GF, DF)
Baked Fish – oven-baked with capers, lemon and miso butter (GF, *A)
Mediterranean Chicken Tray Bake – roasted with lemon, olives and oregano (GF, DF)
Crispy Roast Potatoes – golden potatoes roasted in olive oil until crisp (GF, DF, VG, V)
Roasted Summer Vegetables – seasonal vegetables lightly seasoned and oven roasted (GF, DF, VG, V)
Moroccan Spiced Vegetable Tagine – chickpeas, pumpkin and eggplant simmered with fragrant spices and herbs (GF, DF, VG, V)
Roast Vegetable & Tomato Pasta Bake – oven-baked pasta with roasted vegetables and cherry tomato sauce (DF, VG, V)
Spanish Vegetable & Chickpea Paella – saffron-infused rice with roasted vegetables, peas and chickpeas (GF, DF, VG, V)

Sauces: Cranberry Sauce , Mint Sauce , Horseradish Sauce , Rich Traditional Gravy

DESSERT STATION

Dark Chocolate Coconut Brownie – rich, fudgy chocolate brownie with coconut (DF, VG, V)
Fresh Fruit Platters – selection of seasonal sliced fruits (GF, DF, VG, V)
Traditional Christmas Pudding – festive fruit pudding served with brandy cream and warm custard (V)
Mini Lemon Tarts – buttery pastry filled with tangy lemon curd (V)
Fruit Mince Pies – festive spiced fruit filling in crisp pastry (V)
Assorted Cake Selection – variety of classic cake slices (GF/O, DF/O, V)
Profiteroles & Éclairs – delicate choux pastry filled with cream and topped with chocolate (V)
Pavlova Board – crisp meringue served with cream and assorted toppings (GF, V)
Cheese Selection – assorted cheeses accompanied by mixed nuts and date chutney (GF/O, V)

KIDS MINI BUFFET

Chicken Nuggets – golden crumbed chicken bites (DF)
Hot Chips – crispy golden fries (GF, DF, VG, V)
Fish Goujons – lightly battered fish strips (DF, *I)
Mini Sausage Rolls – bite-sized sausage rolls (DF)
Mini Meat Pies – classic party pies filled with savoury beef (DF)

v/o: vegetarian option, v.g.o: vegan/option, d/f/o: dairy free/option, g/f/o: gluten friendly/option
AIM - Seafood Origin: (*A) Australian (*I) Imported (*M) Mixed Origin