



Christmas

B U F F E T L U N C H



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, *)

Smoked Salmon – delicately smoked and served with lemon, capers and red onion (GF, DF, *)

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, *)

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 & Éclaves – 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, *1)

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

ALM - Seafood Origin: (*A) Australian | (*M) Imported | (*M) Mixed Origin