



Christmas in July

BUFFET DINNER

SATURDAY 2ND JULY & 23RD JULY

06:30PM TO 8:30 PM

ADULT \$55

CHILDREN (9-14 YEARS) \$25

CHILDREN (2-9 YEARS) \$18

CHILDREN UNDER 2 - FREE

FAMILY DEAL - \$140 (2 ADULTS & 2 CHILDREN)

RESERVATIONS ESSENTIAL

Call 08 9755 4600



MENU

SOUP AND BREADS

- Cauliflower & chestnut soup (VG)
- Freshly Baked Dinner Rolls (GF included)
- Turkish Pizza Selection (VG options included)
- Local rise & co breads

COLD SELECTION

- Cooked King Prawns (GF)
- Chilli Mussels (GF)
- Smoked Atlantic salmon with Lemon, Capers and Red onion (GF)
- Oyster natural & Kilpatrick
- Assorted Sushi rolls (GF) (VG options included)
- House Salads of Chef's Choice
- Antipasto & Cold meat Mirror (GF)

HOT SELECTION

- Raspberry and mustard glazed baked Christmas ham
- Pigs in a blanket served with caramelized brussel sprouts
- Roast turkey breast with side of cranberry sauce
- Herb Crumbled Barramundi & Sauce Vierge
- Roast Beef rump with Honey Roasted Parsnips & Peppercorn sauce (GF)
- Tandoori lamb loin chops with mint yogurt (GF)
- Seafood Asian stir Fry vegetable noodle
- Abbey's own fried Rice (VG*GF)
- Duo of scallop potatoes with onion, garlic and Thyme (VG*GF)
- Roasted vegetable medley (V*GF)

DESSERT SELECTION

- Assorted mini pavlova
- Traditional plum pudding served with Rum custard.
- Assorted Cakes, Gateaux & Cheesecake
- Assorted Slices & Éclairs
- Fresh Fruit Platter
- Cheeseboard with Nuts & Dried Fruit
- Date Loaf & Crackers