



NEWQUAY INTERNATIONAL BUFFET & BAR

CHRISTMAS LUNCH 25TH OF DECEMBER 2021
FROM 12.00PM - 3.00PM
\$120 PER PERSON

CHILLED SEAFOOD

FRESH OYSTER
CHILLED TIGER PRAWNS
THAI DRESSING BABY OCTOPUS
HARVEY BAY SCALLOPS MEDITERRANEAN
POACHED SALMON WITH SAFFRON DRESSING
TRIO OF SALMON, SMOKED & CURE SALMON AND TUNA SASHIMI
CHILLED QUEENSLAND SPANNER CRAB AND POACHED BLUE
SWIMMER
NZ GREEN LIP MUSSELS, TOMATO, BLACK OLIVE AND AVOCADO
SALSA

SALADS

CAESAR SALAD
GARDEN SALAD, POTATO SALAD, GREEN BEANS SALAD
MIXED SEAFOOD COCKTAIL SALAD
NICOISE SALAD WITH FRENCH DRESSING

SUSHI SELECTION

ASSORTED NIGIRI, SUSHI ROLLS, SEAWEED, PICKLED GINGER

SOUPS

BUTTER NUT PUMPKIN CREAM SOUP WITH CRAB MEAT MOUSSE





FROM THE GRILL & ROAST

GRILLED LOBSTERS WITH GARLIC BUTTER SAUCE

GRILLED WAGYU BEEF MEDALLIONS,

OVEN BAKED MORNAY SCALLOPS

TEMPURA JUMBO PRAWN

BAD-BOY CHIP

PEKING DUCK

ROAST TURKEY

ROAST STANDING LAMB RACK WITH HERBS CRUSH

HONEY BAKED HAM W GLAZED CARROTS & GRILLED ASPARAGUS

CONDIMENTS AND SAUCES

CRANBERRY SAUCE, RED WINE JUS, DIJON MUSTARD, HORSERADISH

CREAM, APPLE

BÉARNAISE SAUCE, GREEN PEPPERCORN, MUSHROOM SAUCE

HOT DISHES

PAN SEARED DUCK BREAST WITH HONEY GLAZE

PAN FRIED FILLET OF SALMON, ARTICHOKE, CHIVE BUERRE BLANC

WOK FRIED MIXED SEAFOOD IN LEMONGRASS AND CHILLI SAUCE

QUEENSLAND SPANNER CRAB IN GINGER, SPRING ONION SAUCE

WITH EGG NOODLE

STIR FRIED SEASONAL VEGETABLE

X.O PRAWNS WITH VEGETABLE

STEAMED SCALLOP WITH RICE VERMICELLI

SPECIAL FRIED RICE

RAVIOLI IN PESTO AND PINE NUT

TORTELLINI CARBONARA

PIPIES X.O SAUCE





DESSERTS

CHOCOLATE FOUNTAIN
PANETTONE BREAD AND BUTTER PUDDING
CREAM CARAMEL FLAN
CREAM BRULEE
BLUEBERRY HONEY MOUSSE
CASSIS CHESTNUT CREAM
MANGO YUZU CHEESE CAKE AND GREEN TEA SPONGE
DARK CHOCOLATE BROWNIE WITH VANILLA SPHERE
CASHEW AND CREAM CRUNCH
ZESTY ORANGE CARAMEL GROVE TART
JAFFA CUBE CAKE
TART OF ROSE
BLACKBERRY CHEESE QUENELLE
APPLE MOUSSE WITH HAZELNUT BRETON
CHOCOLATE MOUSSE RASPBERRY PEBBLE
MANGO GINGER SLICE
CHOCOLATE HAZELNUT TART
PASSIONFRUIT DARK CHOCOLATE SANDWICH
MASCARPONE FIG CREAM CAKE
JASMINE TEA MOUSSE
UBE MOUSSE WITH BLACK SESAME CRUNCH
STRAWBERRY CREAM GROVE TART
CHOCOLATE MOUSSELINE
LEMON MERINGUE
TIRAMISU
MIXED BERRY CHEESECAKE
FRESH FRUIT
TRIO OF ICE-CREAM WITH TOPPINGS

*DUE TO SEASONAL AVAILABILITY, BUFFET MENU ITEM IS SUBJECT TO CHANGE WITHOUT NOTICE

