

CELEBRATE

# CHRISTMAS DAY AT AMBER

LUNCH 2024



Sumptuous Seafood Buffet Lunch

\$219 per person including 3hr Gold beverage package

Kids 3 to 12 years old \$99 per person, 12 and up \$120

### Highlights of the Buffet:

- Tiger prawns, Sydney rock oysters, blue swimmer crab, smoked Tasmanian salmon, poached calamari salad, Asian sweet and spice marinated green lip mussels
- Exquisite roast turkey with all the trimmings and scrumptious holiday ham
- Seasonal salads and roast vegetables
- Decadent desserts, including Yule logs and mince pies
- 3-hour Beverage package with alcohol-selected wines, beers & soft drinks



# AMBER

# CHRISTMAS DAY AT AMBER MEMU

## On Ice

Chilled array of Australian fresh market seafood:

Tiger prawns cooked

Sydney Rock oysters

Blue swimmer crab

Smoked Tasmanian salmon

Poached calamari salad

Asian sweet and spice marinated green lip mussels

## Salads

Sweet potato and pine nuts: Kumera, red peppers, roasted pine nuts and shallots in sesame oil dressing.

Beetroot spinach and feta: Roasted beetroot, red onion, Baby spinach and feta in balsamic dressing.

Caesar: Cos lettuce, free range eggs, parmesan, bacon, croutons with anchovies dressing.

Mediterranean chickpea: Medley of chickpeas and Mediterranean vegetables with fresh herbs in lemon citrus dressing.

Glass noodles and vegetables: Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots and coriander in Asian sesame dressing.

Potato Sour cream herb: Potato, sour cream, mayonnaise, garlic mustard and herbs.

Health kick rice: Brown rice, black quinoa, chia seeds, coconuts, almonds and vegetables in a honey lime dressing.

## Hot Dishes

Maple glazed leg of ham and seeded mustard

Sage stuffed turkey roulade, pistachio, cranberry

Whole Tasmanian salmon fillet

Wild mushroom tortellini, cream base

Roasted honey glazed pumpkin

Pink salt and rosemary roasted potato

## Sweets

Plum pudding, brandy anglaise

Fruit mince pies

Mini boutique lamingtons

Assorted petite cakes and tarts

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