

BROWNS PLAINS
HOTEL

Christmas Buffet Menu

ENTRÉE

Break bread

a display of bread, butter, oils, dips, and nuts

COLD SEAFOODS

King Prawns

seafood sauce, lemon

Pacific Oysters

natural, mignonette dressing

Gravlax

beetroot and gin cured salmon,
pickled onion, fried capers.

Moreton Bay Bugs,

garlic and chive oil

MEAT

Sirloin

seeded mustard and rosemary.

Maple glazed ham

pineapple, cloves.

Roasted turkey

cranberry glaze, fruit stuffing.

HOT SEAFOOD

Baked Snapper Fillets

beurre blanc, capers, dill

Salt and pepper squid

roasted garlic aioli

Battered Fish Fillets

tartare and lemon

SALADS

Greek

tomato, cucumber, Spanish onion,
green capsicum, Kalamata
olives, fetta, oregano

Caesar Salad

baby cos leaves, croutons, bacon
lardons, shaved parmesan,
boiled egg, Caesar dressing

Warm Smashed Potato and Bacon

shallots, rocket, seeded
mustard mayonnaise