



Christmas Day AT FIRESTONE



Thursday 25 December

M E N U

CHARCUTERIE

Chef's-selection of Cured and Smoked Meats

Marinated and Fresh Vegetables

Mixed Marinated Olives

Selection of Dips

SALAD

Pumpkin Salad

with wild rocket, dried cranberries, fetta, toasted walnuts and pomegranate glaze

Bavarian Potato Salad

with seeded mustard, mayonnaise, bacon pieces and fresh chives

Traditional Seafood Salad

tossed with fresh herbs, celery, in a creamy mayonnaise dressing

Cold Mediterranean Octopus Salad

with seasonal greens, tomatoes, olives and fresh herbs

Spiced Pearl Couscous Salad

with lentils, sweet potato, almonds, sultanas, eggplant, herbs and an Israeli spice blend

SEAFOOD

with fresh lemon and an assortment of dressings

Freshly Shucked Australian Oysters

Sustainably Sourced Australian Prawns

Cooked Blue Swimmer Crab

Balmain Bugs

Green-Lipped Mussels

CARVERY

Maple Glazed Ham

Traditional Honey Roasted Turkey Breast

Roast Mustard Crusted Striploin

MAINS

Market Fish

with fresh lemon, dill and tomato salsa

Seasonal Greens

with olive oil and salt flakes

Roast Carrots

with honey and thyme

Roast Pumpkin

with garlic and rosemary

Fried Rice

Cheesy Potato Bake

Vietnamese Chicken Curry

Mongolian Beef

Nepalese Vegetable Curry

DESSERT

Gelato Cart

filled with local gelatos and sorbets from The Gelato Factory by Charlie

Warm Christmas Pudding

with brandy custard

Traditional Trifle

Individual Cakes and Petite Tarts

Wall of Donuts

Seasonal Fruit

Chocolate and Lolly Buffet

Individual Pavlovas

with seasonal toppings

COFFEE and TEA

Selection of Herbal Teas

Freshly Brewed Hennessy Coffee

Bite Size Coffee Treats

NOTE: To ensure the freshest ingredients, menu items may change according to availability or season.

