

Christmas Day

AT FIRESTONE



MENU

CHARCUTERIE

Chef's-selection of Cured
and Smoked Meats

Marinated and Fresh Vegetables

Mixed Marinated Olives

Assorted Breads and Cheese

SALAD

Pumpkin Salad

*wild rocket, dried cranberries, feta,
toasted walnuts and pomegranate glaze*

Bavarian Potato Salad

*seeded mustard, mayonnaise,
bacon pieces and fresh chives*

Greek Salad

*tomatoes, capsicum, cucumber, Spanish
onion, cos lettuce, olives, feta cheese and
lemon dressing*

Tabbouleh

*continental parsley, fresh crisp vegetables,
burghul with lemon citrus dressing*

Cold Octopus Salad

*green beans, cherry tomatoes, baby capers,
kalamata olives, red onion and fresh dill*

SEAFOOD

*with fresh lemon and an
assortment of dressings*

Freshly Shucked Australian Oysters

Sustainably Sourced Australian Prawns

Cooked Blue Swimmer Crab

Green-Lipped Mussels

CARVERY

Maple Glazed Black Forest Ham

Honey Roasted Turkey Breast

MAINS

Market Fish

with cranberry and almond salsa

Spice Chicken Pieces

Oysters Kilpatrick

Seasonal Greens

with olive oil and salt flakes

Roasted Carrots

with honey and thyme

Roasted Pumpkin

with garlic and rosemary

Duck Fat Potatoes

with rosemary

Honey Prawns and Fried Rice

Broccoli and Cauliflower Bake

DESSERT

Gelato Cart

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

Warm Christmas Pudding

with brandy custard

Assorted Trifles

Individual Cakes and Petite Tarts

Donut Wall

Seasonal Fruit

Chocolate and Lolly Buffet

Individual Pavlovas

with seasonal toppings

COFFEE AND TEA

Selection of Herbal Teas

Freshly Brewed Coffee

Bite Size Coffee Treats