MIHI TAVERN



SEAFOOD BUFFET

Chilled Tiger prawns on ice with cocktail sauce Shucked oysters on ice with lemon Salt & pepper calamari with lemon aioli Battered fish with lemon and tartare sauce Smoked salmon selection

CHILLED BUFFET

Greek style pasta salad Caesar salad Pumpkin, feta, and spinach salad with crispy chickpeas Mixed tossed leaf garden salad Antipasto platter with Champagne ham, pepperoni, chorizo, roast capsicum, artichoke, eggplant, water crackers Bread selection with softened butter and hummus Assorted condiments

HOT BUFFET

Traditional roasted turkey with cranberry sauce Honey and maple glazed ham Roasted vegetable medley Steamed chats with mint and lemon Cauliflower and broccoli mornay Traditional gravy

DESSERTS

Traditional Christmas steamed fruit puddings served with anglaise Petit fours of cheesecake and gluten free chocolate brownie Pavlova with whipped cream and seasonal fruit Selection of soft cheeses with crackers Fresh fruit platter Freshly brewed tea & coffee