

# CHRISTMAS DAY BUFFET

## SEAFOOD TROLLEY

Sydney Rock Oysters, Chilled Prawns, Huon Smoked Salmon

// served with Marie Rose + Mignonette Dressing //

## ANTI PASTO SELECTION

Prosciutto del Parma, Salami Cotto, LP's Mortadella, Brasserie Bread

Sourdough + Cultured Butter, Pickled Guindilla Peppers

## MAINS

Glazed Leg Ham

Roasted Lamb Shoulder

Stuffed Turkey Leg

## SERVED WITH

Duck Fat Roasted Potatoes

Cauliflower Cheese Bake

Maple Glazed Dutch Carrots

Tomato, Rocket + Feta Salad

Caesar Salad

## DESSERT

Shutters Christmas Pavlova

Pannetone

Local + International Cheese Selection

## DRINKS

Shutters Lager (Tap)

Selection of soft drinks

West Cape Howe Sauv Blanc

Mud House Pinot Noir

## ADD ONS

G.H Mumm Grand Cordon Rouge Brut NV + \$80

Verve Cliquot Yellow Label + \$130

**shutters**

Menu curated by Matthew Butcher

 @shutterscoogee  
 shutterscoogee

Dietaries can be accommodated for (please inform our reservations team when making your booking so that we can ensure all your dietary requirements are met).

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.