



CHRISTMAS 2022 – BUFFET DELUXE

TAILS FROM THE SEA

Cold seafood towers served to the table

Queensland tiger prawns

Local bugs

Mooloolaba Spanner crab

Sydney rock oysters

Served with lemon, cocktail sauce, tomato chilli jam, Mignonette dressing

(From seafood section)

Hot seafood

Local Sydney rock oysters Kilpatrick, bacon and tabasco

Woodfired market fish

Prawns in garlic butter

FROM THE GARDEN

Heirloom tomato salad, pickled beetroots, goats cheese, pine nuts, mint

Potato salad, macadamia pesto, pancetta & watercress

Caesar salad, bacon, croutons, parmesan & cos

Beetroot, rocket, walnut, feta and balsamic

RAW BAR – SUSHI & SASHIMI

KOK Deluxe sushi rolls:

Spanner crab roll, Huon salmon roll & Southern Yellow Fin tuna roll

Raw plate:

Local red snapper sashimi, Huon salmon, Hiramasa kingfish, Southern Yellow Fin tuna (Sushi station)

Vegetarian sushi rolls & nigiri platter:

Assorted vegetarian rolls and nigiri

Served with traditional condiments



CHARCUTERIE STATION

Selection of cold cuts including:

Prosciutto, lamb prosciutto, wagyu bresaola, ham, turkey, salami

Dips & condiments:

Baba ganoush, house labneh, hommus

Pickles, olives & accompaniments

Grilled & marinated vegetables

A TASTE OF INDIA

Goan fish curry

Palak paneer, garam masala, spinach

Served with:

Steamed basmati rice, mint yoghurt, mango chutney, lime pickle & pappadums

A TASTE OF ASIA

Crispy duck fried rice (v)

Singapore chilli wok fried shellfish

Market fish, eggplant & Thai yellow curry served with jasmine rice

Yum Cha:

Prawn gau gee, chicken dim sims, or vegetarian dumplings served with soy & sriracha

FROM THE MEDITERRANEAN – PIZZA AND PASTA

Penne pasta, house tomato sauce & choice of accompaniments

Lamb ragu with linguine

Cauliflower cheese (v)

Stone baked pizzas from the beech oven:

Daily selection of gourmet pizzas



WESTERN SECTION

Meat, poultry & seafood

Plum & mustard glazed shoulder ham

Slow roast turkey supreme with sage & black pepper

Roasted beef rump

Served with honey baby carrots, Christmas stuffing & traditional condiments

Salmon fillet, celeriac remoulade, burnt butter

Peruvian style free range chicken from the rotisserie, fiery pesto & yellow potatoes

Robata

Gourmet sausages including chorizo, lamb merquez, duck & orange

Riverina beef daily cuts

Seasonal vegetables

Bass Strait octopus & squid

BBQ chicken thighs

Vegetables

Maple Rrasted carrots & pumpkin

Duck fat roast potatoes (v)

Steamed greens, walnuts, feta, lemon oil (v)

SWEET ENDING

Traditional Christmas pudding with cherry compote & Heilala vanilla anglaise

Strawberry & elderflower trifle with ginger bread biscuit

Mango passionfruit pavlova with vanilla chantilly & coconut

KOK dessert plate including:

Mini mince pies (v), Christmas macaron, Raspberry opera slice, Black forest gateau

Berry mousse (v)

Seasonal fruit with milk chocolate dip from our chocolate fountain (v)

Selection of ice cream:

Choice of pecan praline, vanilla bean, death by chocolate or dark chocolate blood orange sorbet

Australian cheese:

Maffra cloth aged cheddar, Trinity brie, Tarago blue, lavosh, quince paste & dried fruit