



VOYAGES
SAILS IN THE DESERT
HOTEL

Winkiku Restaurant

Christmas Dinner Buffet 2011

\$107 per person

Children 12 years and under eat free with a paying adult

SELECTION OF COLD CUTS

Smoked roast beef, karri smoked ham
Coppa Schinken speck on rockmelon,
NY style pastrami, Lima bean and pimento pate
Chicken terrine with pistachios and apricot chutney,
Tartare of beef fillet with condiments

SELECTION OF COLD SEAFOOD

Cooked tiger prawns
Mussels with coconut and coriander dressing
Fresh ocean trout sashimi with wasabi
Individual seafood cocktail in pastry shells
Smoked tequila salmon and Cured Barramundi with Spanish onions, coriander and baby caper salsa
Halve shell scallops with raisin chutney
Cooked dungeonsess crab

Market style salad bar with a wide selection of garden vegetables and greens Carrots, tomatoes, radish, cucumber, capsicum, rocquette, baby leaf Cos lettuce, witlof, and radicchio

Salad nicoise

Salad German Potato

Assorted dressings: Italian, French and Balsamic Desserts

CARVERY

Honey glazed ham
Roast Turkey with apricot seasoning and chestnuts

SELECTION OF HOT DISHES

Barramundi on paper bark with baby carrots, lemon aspen butter sauce
Roasted spatchcock with peppered pineapple and bush honey glaze
Pasta rigatoni served tossed with crab meat, olive oil, coriander. Truffled parmesan
Tournedos of beef on whipped sweet potato, wild mushrooms, and wattleseed jus
Lamb medallions with grilled vegetables and red wine sauce
Saffron rice
Roasted pumpkin and new potatoes
Broccoli and cauliflower gratin

DESSERT

Mince pies and traditional Christmas pudding with brandy custard
Selection of cakes and pastries, Gingerbread, and mousse
Seasonal fruit Platter

Assorted Australian cheeses with walnut bread and crackers

At Voyages Ayers Rock Resort we strive to use the best Australian produce and products. Due to seasonal availability and our remote location we need to substitute Australian products with imported goods.

