



RAMLA BAY RESORT

New Year's Day Buffet Lunch

Adults €55, Children (4-12 years) €20

Antipasti

Our chefs have prepared a vast selection of natural and composed salads, individual delicacies, Local and international-inspired antipasti, mezes, charcuterie, meat terrines, Smoked and cured fish, fresh seafood, sushi, vegetarian and vegan platters. Complimented with our in-house flavoured oils, dressings, pickles and chutneys

Soup

Honey roasted carrot soup, curried parsnip ragout (V/D/NG) Applewood cheese croutes (V/D)
New England clam chowder (F/SF/P/D) garlic focaccia croutons (Vegan)

Pasta

Cravattine, caciocavallo cheese fondue, charred asparagus, cremini mushrooms, cured egg yolk, truffle oil (V/D)
Scialatelli, sautéed prawns, spicy `Nduja` sausage, capers, snap peas, baby tomato confit, crispy fennel shavings (SF/P)
Tortiglioni, lamb and root vegetables ragout, roasted capsicums, feta cheese, fresh mint chiffonade (D)

Live cooking station

Spicy grilled calamari skewers, charred pineapple, chilli and coriander salsa (SF/NG)
Chicken shawarma (NG) served with traditional condiments and soft flour tortillas
Beetroot and black bean patties (Vegan/NG), roasted chickpea hummus (Vegan/SS)

Carvery

Lamb shoulder, pistachio stuffing, rosemary jus, mint sauce (N)
Slow roasted prime rib of beef, Grana Padano cheese crust, traditional roast gravy (D)
Honey glazed Goose, spiced parsnip sauce (NG)

Hot Buffet Counter

Local seabream roulade, prawn mousse, sushi nori, pear and Dijon mustard sauce (F/SF/D/NG)
Grilled kangaroo fillet, sweet potato mash, juniper berry jus (NG)
Roasted turkey breast, pork, feta cheese, and sundried tomato stuffing, sweet onion sauce (P/D)
Pan-fried rabbit, creamy mushroom ragout, crispy thyme polenta bites (D/NG)
Braised pig cheeks, caramelized fig chutney, Hickory smoke-infused cooking liquor (P/NG)
Chicken and coconut curry (D/NG) aromatic basmati rice (Vegan/NG)
Zucchini cups, cannellini bean, and chickpea stuffing, vegan mozzarella, roasted capsicum coulis (Vegan/NG)
Brie quiche, charred asparagus, fennel crisps, pomegranate syrup (V/D)
Seasonal panache of vegetables (V/D/NG)
Fondant potatoes, rosemary butter (V/D/NG)

Desserts

Complete your meal with an array of gateaux, tarts, pastries and traditional festive delights
Together with our selection of fruits, ice-creams, sauces and fruit coulis.
Local and International cheese boards, crudities, nuts and biscuits

V-Vegetarian, Vegan-Contains no animal products, NG-No Gluten Ingredients
N-Contains Nuts, SS-Contains Sesame Seeds, P-Contains Pork, D-Contains Dairy,
F-Contains Fish, SF-Contains Shell Fish

