

Dinner

New Year's Eve First Sitting

Including a Glass of Veuve on Arrival

Friday 31 December

Adults | \$130 per person

Children (4 - 12 years) | \$65 per person

Charcuterie

Sopressa Salami

Hungarian Salami

Bresaola

Serrano Prosciutto

Chicken and Thyme Pâté

Antipasto

Cornichons, Pickled Onions, Sundried Plum Tomatoes, Pickled Beetroots, Artichokes, Pickled Green Jalapenos, Anchovies, Beetroot Relish, Bush Tomato Chutney, Apricot and Quandong Chutney

Olives - Cerignola, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

Rustic Baguette, Ciabatta, Rye, Laugen, Pretzel, Sourdough Loaf, Olive Loaf, Pumpkin and Parmesan Rolls, Charcoal and Capsicum Rolls, Saltbush Bread Rolls, Beetroot Rolls, Cranberry and Coconut Rolls, Chia and Quinoa Rolls

A surcharge of 10% applies on public holidays.

Please be aware that our products either contain or are produced in kitchens which contain / use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We can't guarantee any of our products are 100% allergen free. All menus subject to availability and change.

EPICUREAN

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Compound Salads

Scandinavian Style Potato Salad - Smoked Salmon, Capers and Onion

Moroccan Spiced Lamb, Roasted Pumpkin and Chickpea Salad

Kale, Edamame, Crispy Garlic with Yoghurt, Tahini Dressing

Chicken Caesar Salad

Italian Pasta Salad

Tabouleh Salad

Sliced Roasted Beef with Truffle Mayo

Shiitake Salad - Shiitake, Enoki, Cucumber, Avocado, Miso Dressing

Mixed Mesclun, Assorted Dressings and Condiments

World Cheeses

Semi Matured - Gouda

Matured - Vintage Cheddar, Torndirrup Native Herb

White Mould - Camembert

Blue Mould - Gorgonzola

Grissini, Scottish Oat Cakes, Lavosh, Crackers

Quince Paste, Pear Paste

Walnut and Sundried Australian Currant Bread

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Seafood

Smoked Ocean Trout, Shallots and Spanish Capers

Finest Australian Shucked Oysters

Chilled Whole Jumbo Prawns

Chilled Crabs

Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime
Mignonette Dressing, Verjus, Ponzu, Thai Nam Jim,
Lemon Wedges

Sushi

Rolls - Jidori Roll, Salmon Roll, California,
Hosomaki, Gunkan

Nigiri - Prawn, Tamago, Salmon, Tuna

Condiments

Wasabi, Organic Natural Soy, Pickled Gingers,
Pickled Japanese Vegetables, Go Chu Jang,
Sesame Dressing

Live Counter

Sashimi - Salmon, Tuna, Hiramasa

Japanese Potato Salad, Smoked Trout

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Asian

Singaporean Chilli Crab with Mantou
Salt and Pepper Prawns
Satay Style Chicken
Peking Roasted Duck, Pancakes, Hoisin
Sweet Corn Chicken Soup
Steamed Jasmine Rice
Fried Rice with Beef Jerky
Steamed BBQ Pork Buns
Edamame
Lobster Spring Rolls

Condiments

Prawn Crackers, Black Vinegar, Chilli Oil, Soy, Sambal

Indian

Butter Chicken
Coconut Fish Curry
Paneer Mutter
Lamb Rogan Josh
Tandoori Malai Chicken
Potato and Green Pea Samosa

Rice and Bread

Pulihora - Lemon Flavoured Basmati Rice
Tandoori Naan, Garlic and Butter

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,
Mango Pickle, Ginger Pickle, Mixed Vegetable Pickle,
Masala Pappadums, Chilli and Coconut Sambal

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Western

Soup of the Day

Seafood Paella

Truffle Mashed Potato

Gnocchi Primavera

Crispy Fried Potato Wedges

Beef Petit Loins, Pepper Jus

Barramundi with Green Goddess Dressing

Roasted Chicken Breast with Peri Peri Sauce

Spinach and Ricotta Cannelloni

Charred Baby Carrots, Broccolini,

Asparagus with Corn Salsa

Pistachio and Pork Stuffing

Individual

Mushroom Arancini

Seafood Basket, Pimento Aioli

Roast Section

Truffle Roasted Turkey

Crispy Pork Belly

Roasted Beef Prime Ribs and Cube Roll

Rosemary and Garlic Marinated Leg of Lamb

Yorkshire Pudding

Oven Fired Bread

Bbq Pork Spare Ribs

Sauces and Condiments

Beef Jus, Beef Jus, Gravy, Tasmanian Horseradish,

Apple Sauce, Caramelised Onion Jam, Honey

Mustard, Dijon Mustard, English Mustard

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Dessert Cube

Cakes

Strawberry and Boysenberry Yule Log
Salted Caramel and Cinnamon Apple Crunch
Lime and Raspberry Cake
Gingerbread Spiced Chocolate Mousse Bowls
Crème Brulee
Pavlova Trifle
Strawberry Shortcake

In Glasses and Individuals

Mango, Passionfruit and Sago Pudding
Assorted Choux
Black Forest Petit Gateau
Assorted Cheesecakes
Pistachio Panacotta with Apricot and Berry
Nutella Crème De Pots with Panettone Crumble

Hot Desserts

Christmas Pudding
Panettone Pudding

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On Display

Chocolate Fountain – Pistachio Financier,
Spiced Financiers

Assorted Marshmallows

Lemon Cake, Marble Cake

Ice Creams, Condiments

Hot and Cold Sauces

Assorted Friands

Spiced Mini Cupcakes

Pâte De Fruits

Fresh Cut Fruits

Mini Lemon Tart

Panettone

Christmas Cookies

Stollen

Fruit and Chocolate Tarts

Christmas Chocolate Barks

Macarons

Fruit Cake

Fruit Mince Tarts

Assorted Luxury Christmas Chocolates

Assorted Chocolate Popsicles

Assorted Mini Chocolate Cones

Chocolate Dipped Oreos

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