

Festive Menu

Festive Dinner
Monday 29 November
to Friday 24 December

Monday to Thursday
Adults | \$99 per person
Children (4 - 12 years) | \$49.50 per person

Friday, Saturday, Sunday
Adults | \$115 per person
Children (4 - 12 years) | \$57.50 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 Bread, Laugen, Pretzel, Sourdough, Saltbush Bread Rolls, Wholemeal and Seeded Bread Rolls, Charcoal Capsicum Roll, Sesame Roll, Sourdough Loaves

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

^Weekday Only *Weekend Only

A surcharge of 10% applies on public holidays.

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EPICUREAN

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Compound Salads

Scandinavian Style Potato Salad - Smoked Salmon, Capers and Onion

WA Seafood Salad

Moroccan Spiced Lamb, Roasted Pumpkin and Chickpea Salad

Kale, Edamame, Crispy Garlic with Yoghurt, Tahini Dressing

Chicken Caesar Salad

Italian Pasta Salad

Tabouleh

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

Mixed Mesclun, Assorted Dressings and Condiments

Sliced Roasted Beef with Truffle Mayo*

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, Verjuice, Ponzu, Thai Nam Jim, Lemon Wedges

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Sushi and Sashimi

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

Asian

Singaporean Chilli Crab With Mantou

Salt and Pepper Prawns

Satay Style Chicken

Peking Roasted Duck, Pancakes, Hoisin

Stir Fried Beef with Black Bean Sauce

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

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Indian

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

Rice and Bread

Pulihora – Lemon Flavoured Basmati Rice
Tandoori Naan, Garlic & Butter

Condiments

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

Western

Soup of the Day
Seafood Paella
Truffle Mashed Potato
Gnocchi Primavera
Crispy Fried Potato Wedges
Beef Petite 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*

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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, Gravy, Tasmanian Horseradish, Apple Sauce, Caramelised Onion Jam, Honey Mustard, Dijon Mustard, English Mustard

Dessert Cube

Cakes

Strawberry And Boysenberry Yule Log

Lime and Raspberry Cake

Chocolate and Coffee Yule Log

Gingerbread Spiced Chocolate Mousse Bowls

Crème Brûlée

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 Pot with Panettone Crumble*

Hot Desserts

Warm Chocolate Pudding^

Panettone Pudding*

Christmas 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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