

# Festive Menu

**Festive Lunch**  
**Monday 29 November**  
**to Friday 24 December**

**Monday to Thursday**  
**Adults | \$85 per person**  
**Children (4 - 12 years) | \$42.50 per person**

**Friday, Saturday, Sunday**  
**Adults | \$95 per person**  
**Children (4 - 12 years) | \$47.50 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  
White Mould - Camembert  
Blue Mould - Gorgonzola  
Grissini, Scottish Oat Cakes, Lavosh, Crackers  
Quince Paste  
Pear Paste  
Walnut and Sundried Australian Currant Bread

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

# Festive Menu

## 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

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

Mixed Mesclun, Assorted Dressings and Condiments

## 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

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

# Festive Menu

## Sushi and Sashimi

---

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

Nigiri - Prawn, Tamago, Salmon, Tuna

Sashimi - Salmon, Tuna, Hiramasa

### Condiments

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

## Asian

---

Singaporean Chilli Crab With Mantou

Seafood Udon Noodles

Satay Style Chicken

Stir Fried Beef with Black Bean Sauce

Sweet Corn Chicken Soup

Steamed Jasmine Rice

Fried Rice with Beef Jerky

Steamed BBQ Pork Buns

Edamame

### Condiments

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

## Indian

---

Butter Chicken

Coconut Fish Curry

Paneer Mutter

Lamb Rogan Josh

Tandoori Malai Chicken

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

# Festive Menu

## **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  
Italian Beef Meatballs with Napolitana Sauce  
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

## Roast Section

---

Grilled Spanish Chorizo  
Truffle Roasted Turkey  
Roasted Beef Prime Ribs and Cube Roll  
Rosemary and Garlic Marinated Leg of Lamb  
Yorkshire Pudding  
Oven Fired Bread

## **Sauces and Condiments**

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

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

# Festive Menu

## Dessert Cube

---

### Cakes

Strawberry and Boysenberry Yule Log  
Salted Caramel and Cinnamon Apple Crunch  
Lime and Raspberry Cake  
Gingerbread Spiced Chocolate Mousse Bowls  
Crème Brûlée

### In Glasses and Individuals

Mango, Passionfruit and Sago Pudding  
Assorted Choux  
Black Forest Petit Gateau  
Assorted Cheesecakes  
Pistachio Panacotta with Apricot and Berry

### Hot Desserts

Warm Chocolate Pudding  
Christmas Pudding

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

# Festive Menu

## 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 Praline Tart

Panettone

Stollen

Fruit and Chocolate Tarts

Christmas Chocolate Barks

Christmas Cookies

Macarons

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