

Dinner

New Year's Eve Second Sitting
Including a Glass of Veuve on Arrival
Friday 31 December
Adults | \$210 per person
Children (4 - 12 years) | \$105 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 Mustard Dressing

Mixed Mesclun, Assorted Dressings and Condiments

World Cheeses

White Mould - Truffle Camembert

Fresh - Marinated Goat Cheese

Semi Matured - Manchego, Gouda

Matured - Vintage Cheddar

Blue Mould - Gorgonzola

Quince Paste, Pear Paste

Walnut and Sundried Australian Currant Bread

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Seafood

Ocean Smoked Trout, Spanish Capers and Shallots

Australia's Finest Shucked Oysters

Chilled Whole Jumbo Prawns

Chilled Crabs

WA Seafood Salad

Thai Clam Salad

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 Prawns With Mantou

Stir Fried Satay Style Beef

Peking Duck with Condiments

Thai Green Chicken Curry

Steamed Jasmine Rice

Nasi Goreng

Steamed Edamame

Crispy Barramundi with Thai Tamarind Sauce

Lobster Spring Rolls

Condiments

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

Indian

Lamb and Mint Seekh Kebab

Butter Chicken

Beef Korma

Paneer Muttter

Prawns in Pepper Fry

Samosa

Rice & Bread

Hyderabadi Chicken Dum Biryani, Mirchi Ka Salan

Tandoori Naan, Garlic & Butter

Condiments

Avocado and Corn Raita, Mint Chutney,
Tomato Chutney, Mango Pickle, Ginger Pickle,
Mixed Vegetable Pickle, Masala Pappadums

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Western

Soup of the Day

Peri Peri Chicken Chicken Tenderloins with
Lime and Cilantro

Pan Seared Salmon, Green Goddess Dressing

Seared Veal Petit Loin with Peppercorn Jus

Greenpea and Taleggio Risotto, Crab

Panfried Brussels with Chestnuts

Rustic Carrots, Charred Asparagus, Savoury Granola,
Chive Crème Fraiche

Ravioli, Pancetta and Parmesan

Truffle Mashed Potato

Sautéed Assorted Mushrooms with Truffle Oil

Individual

Kilpatrick Oysters

Seared Scallops With Pico De Gallo

Roast Section

Lobster Tails - Live Station, Chimmichuri, Italian Salsa

Garlic and Rosemary Roasted Rack Of Lamb

Roasted Wagyu Beef and Prime Ribs

Crispy Pork Belly

Truffle Butter Rubbed Roasted Turkey Breast

Apricot and Pistachio Stuffing

Smokey BBQ Pork Ribs

Yorkshire Pudding

Selection of Wood Fired Breads

Sauces and Condiments

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

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Dessert Cube

Cakes

Strawberry and Boysenberry Entremets
with Candied Fruits Yule Log
Salted Caramel and Cinnamon Apple Crunch
Lime and Raspberry Cake
Gingerbread Spiced Chocolate Mousse Bowls
Egg Nog 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
Strawberry and White Chocolate Club Sandwich
Key Lime Pie
Nutella Crème De Pots with Panettone Crumble

Hot Desserts

Warm 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

Macarons

Assorted Mini Chocolate Cones

Fresh Cut Fruits

Mini Lemon Tart

Panettone

Christmas Chocolate Barks

Stollen

Fruit Mince Tarts

Fruit Cake

Assorted Chocolate Popsicles and Oreos

Assorted Luxury Christmas Chocolates

Gingerbread Cookies

Dark & White Chocolate Rocky Road

Fruit and Chocolate Tarts

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