

Lunar New Year

Lunar New Year | Friday 28 January
to Sunday 6 February

Dinner Monday to Thursday

Adults | \$95 per person

Children (4 - 12 years) | \$47.5 per person

Dinner Friday First Sitting

Adults | \$105 per person

Children (4 - 12 years) | \$52.50 per person

Dinner Friday Second Sitting,

Saturday, Sunday

Adults | \$110 per person

Children (4 - 12 years) | \$55 per person

Charcuterie

Sopressa Salami

Hungarian Salami

Bresaola

Serrano Prosciutto

Chicken & Thyme Pâté

Antipasto

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

Olives - Cerignola, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

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

***Weekend Only ^Weekday Only**

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

Lunar New Year

Compound Salads

Moroccan Lamb Salad

Tabbouleh

Thai Larb Kai

Seafood Salad with Yuzu Dressing

Green Papaya & Bean Sprouts Salad

Gado Gado Salad

Soba Noodle Salad

Raw

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

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

Dried Figs, Dried Cranberries, Dried Blueberries,
Macadamia, Fresh Apples, Celery, Grapes

Walnut & Sundried Australian Currant Bread

***Weekend Only ^Weekday Only**

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

Lunar New Year

Seafood

Smoked Ocean Trout, Shallots & Spanish Capers

Finest Australian Shucked Oysters

Chilled Prawns

Chilled Crabs

Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime

Mignonette Dressing, Verjus, Ponzu,

Thai Nam Jim, Lemon Wedges

Sushi & Rolls

Rolls - Jidori Roll, Salmon Roll, California,

Hosomaki, Gunkan

Nigiri - Prawn, Tamago, Salmon, Tuna

Assorted Vietnamese Rice Rolls*

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*

*Weekend Only ^Weekday Only

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

Lunar New Year

Asian

Steamed BBQ Pork Buns, Chilli Oil, Soy

Asian Style Black Fungus, Greens & Silken Tofu

Hainanese Style Chicken, Rice

Kimchi Tossed Udon Noodles, Prawns, Fish Cake

King Crab Meat, Soft Tofu & Egg Drop Soup

Shanghai Style Braised Pork Belly

Stir Fried Black Bean Beef, Capsicum & Mushroom

Condiments

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

Individual

Five Spice Crispy Fish, Chilli & Garlic

Vietnamese Lemongrass Meatballs, Noug Cham*

Indian

Butter Chicken

Palak Paneer

Raw Mango Dal

Lemon Flavoured Basmati Rice

Tandoori Naan, Garlic & Butter

Samosa*

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,
Mango Pickle, Ginger Pickle, Mixed Vegetable Pickle,
Masala Pappadums

*Weekend Only ^Weekday Only

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

Lunar New Year

Western

Soup of the Day

Roasted Chicken with Parsley Cream

Crispy Fried Potato Wedges

Barramundi with Green Goddess Sauce

Spinach & Ricotta Cannelloni

Truffle Mash Potato

Italian Meatballs with Napolitana Sauce

Seafood Paella

Gnocchi Primavera

Charred Corn

Individual

Crispy Seafood Basket with Tartare Sauce

Roast Section

Roasted Peking Duck, Pancakes, Hoisin

Cinnamon & Star Anise Roasted Crispy Pork Belly,
Plum Sauce

BBQ Char Siu Pork

Roasted Beef Silverside

Yorkshire Pudding

Wood Fired Breads

Sauces & Condiments

Plum Sauce, Roasted Beef Jus, Horseradish,
Honey Mustard, Apple Sauce, Caramelised Onion
Jam, Dijon Mustard, English Mustard, Seeded
Mustard, Gravy

***Weekend Only ^Weekday Only**

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

Lunar New Year

Dessert Cube

Hot Desserts

Toasted Almond & Chocolate Pudding

Summer Berry Pudding with Vanilla Crème Anglaise

Individuals

Mini Choux with Green Tea Cream

Assorted Mini Cheese Cake Mandarin Cream

Black Sesame White Chocolate Panacotta, Red Bean, Banana Caramel*

Mango & Coconut Milk Sago Pudding, Pineapple Jelly

Yoghurt Mousse with Lychee & Boysenberry

Milk Chocolate, Raspberry Gateaux

Cakes & Bowls

Green Tea Cream, Apricot Gel, Hazelnut Dacquoise

Mandarin Mousse Cake, Clementine Centre

Chocolate & Schezwan Pepper Mousse

Lemongrass Crème Brûlée

Passionfruit, Coconut Guava Trifle*

Strawberry Shortcake*

*Weekend Only ^Weekday Only

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

Lunar New Year

On Display

Lemon Meringue Tart
Dark & White Chocolate Barks
Chocolate Fountain - Pistachio Financier, Chocolate
Financiers
Assorted Marshmallows
Ice Creams, Condiments
Nutella, Raspberry, Chocolate & Mango Sauce
Assorted Friands
Assorted Mini Cupcakes
Pâte De Fruits
Fresh Cut Fruits
Macarons*
Assorted Chocolate Bon Bon
Oreo Popsicle*
Assorted Chocolate Popsicles*
Assorted Mini Chocolate Cones
Custard Tarts*

***Weekend Only ^Weekday Only**

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