

Lunar New Year

Lunar New Year | Friday 28 January
to Sunday 6 February

Lunch Monday to Saturday

Adults | \$68 per person

Children (4 - 12 years) | \$34 per person

Lunch Sunday

Adults | \$95 per person

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

Charcuterie

Sopressa Salami

Hungarian Salami

Bresaola

Serrano Prosciutto

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

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Compound Salads

Moroccan Lamb Salad

Tabbouleh

Thai Larb Kai

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

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

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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 & Sashimi

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

Nigiri - Prawn, Tamago, Salmon, Tuna

Sashimi & Wakame Salad

Condiments

Wasabi, Organic Natural Soy, Pickled Gingers,

Pickled Japanese Vegetables, Go Chu Jang,

Sesame Dressing

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Asian

Steamed BBQ Pork Buns, Chilli Oil, Soy

Asian Style Black Fungus, Greens & Silken Tofu

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

XO Fried Rice

Condiments

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

Individual

Five Spice Crispy Fish, Chilli & Garlic

Indian

Butter Chicken

Palak Paneer

Lamb Rogan Josh

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

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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

Roast Section

Grilled Spanish Chorizo

Cinnamon & Star Anise Roasted Crispy Pork Belly

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

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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
Yoghurt Mousse with Lychee & Boysenberry
Milk Chocolate, Raspberry Gateaux

Cakes & Bowls

Green Tea Cream, Apricot Gel, Hazelnut Sponge
Mandarin Mousse Cake, Clementine Centre
Chocolate & Schezwan Pepper Mousse
Lemongrass Crème Brûlée

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
Assorted Chocolate Bon Bon
Assorted Mini Chocolate Cones

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