

# Lunch & Dinner

**Christmas Day**  
**Saturday 25 December**  
**Adults | \$210 per person**  
**Children (4 - 12 years) | \$105 per person**

## Charcuterie

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Sopressa Salami  
Hungarian Salami  
Bresaola  
Serrano Prosciutto  
Chicken and Thyme Pâté

## Antipasto

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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

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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.

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## Compound Salads

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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

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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

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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

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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

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Sashimi - Salmon, Tuna, Hiramasa

Japanese Potato Salad, Smoked Trout

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## Asian

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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

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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

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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

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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

Maple Glazed Leg of Ham

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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