

Christmas Day

Christmas Lunch & Dinner

Monday 25 December

Adults | \$230 per person*

Children (4 - 12 years) | \$115 per person*

Live

Includes a Half Cervantes Grilled
WA Rock Lobster, Chimmichurri, Lime

Charcuterie

Sopressa Salami
Finocchiona
Prosciutto
Hungarian Salami
Chicken & Thyme Pâté

Antipasto

Cornichons, Pickled Onions, Sundried Plum
Tomatoes, Pickled Green Jalapenos, Anchovies,
Beetroot Relish, Bush Tomato Chutney,
Apricot & Quandong Chutney
Olives - Cerignola, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

Rustic Baguette, Ciabatta, Rye Bread, Laugen,
Pretzel, Sourdough, Wholemeal & Seeded Bread
Rolls, Assorted French Breads

World Cheeses

Semi Matured - Gouda
Matured - Vintage Cheddar
White Mould - Camembert
Blue Mould - Gorgonzola
Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,
Assorted Nuts & Dried Fruits, Walnut & Sundried
Australian Currant Bread

***Inclusive of Public Holiday surcharge. Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.**

(S) Contains Sustainably Sourced Ingredients

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Compound Salads

Smoked Salmon **(S)**, Fennel, Radicchio, Celery with Orange Dressing

Thai Style Beef Salad with Tamarind Dressing

Olivier Salad - Potatoes, Carrots, Peas, Corn & Apple

Broccoli & Bacon Salad, Dried Cranberries with Aioli

Cucumber & Edamame Salad with Dill Yoghurt Dressing

Turkey & Avocado Salad with Ranch Dressing

Burrata & Medley of Cherry Tomatoes with Pesto

Assorted Dressings & Condiments

Seafood

Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Pemberton Yabbies

Chilled Exmouth Slipper Lobsters

Half Shelled Hokkaido Scallop Ceviche

Green Lip Mussels with French Vinaigrette

Clams & Wakame with Miso Dressing

Prawn, Squid, Octopus Salad with Sweet Chilli Dressing

Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime Mignonette Dressing, Verjuice, Ponzu, Nam Jim, Lemon Wedges

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Japanese

Sashimi – Salmon (S), Tuna, Hiramasa

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Uramaki

Squid & Asparagus Uramaki

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki

Tempura Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki

Avocado Hosomaki

Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Pickled Lotus Root, Pickled Daikon, Gojuchang, Sesame Soy Dressing, Wakame

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Asian

Sweet Corn Chicken Soup

Assorted Dim Sums

Wok Tossed Singaporean Mud Crabs, Mantou

Truffle Flavoured Edamame

Peking Duck Pancake Rolls, Hoisin

Stir Fried Korean Beef Galbi

Wok Tossed Chilli Chicken

Kimchi Fried Rice

Sticky Sesame Honey Pork

Seafood Yaki Udon

Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Paneer Methi Malai Mutter - Cottage Cheese,
Green Peas, Fenugreek Flavoured Cashew Gravy

Amti Dal - Tempered Sweet & Sour Yellow Lentils

Butter Chicken

Amritsari Macchi - Punjabi Style Spicy Fried Fish

Chicken Pepper Fry

Curry Leaf Prawn Masala

Kosha Mangsho - Bengal Style Sautéed

Lamb with Spices

Hyderabadi Bagara Baigan - Eggplant simmered in
Sesame & Peanut Gravy

Potato and Green Pea Samosa with
Tamarind Chutney

Rice & Bread

Hyderabadi Chicken Dum Biryani

Tandoori Naan, Garlic and Butter

Ghee Aloo Wheat Paratha

Condiments

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

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Western

Lobster Bisque
Seared Dardanup Beef Medallions,
Green Pepper Wine Jus
Roasted Salmon, Fennel and Parsley Salsa
Truffle Mashed Potatoes
Smokey BBQ Pork Ribs
Grilled Chicken Breast with Lebanese Toun
Duck, Mushroom & Kakkadu Plum Ravioli,
Orange Beurre Blanc
Cajun Potato Wedges with Pimento Aioli
Battered Fried Flathead Fish, Lemon, Tartare Sauce
Herb Roasted Butternut, Pepitas
Creamy Garlic Prawns
Charred Broccolini, Preserved Lemon
Seared Scallops, Pico De Gallo, Crisp Pancetta
Lamb Brioche Roll, Seeded Mustard Gravy
Kilpatrick Oysters

Roast Section

Cinnamon and Star Anise Crispy Pork Belly
Roasted Beef Rump
Roasted Beef Prime Ribs
Grilled Lamb Rack, Harissa
Grilled Spinach Chorizo
Confit Duck, Orange Jus, Congac Flambé
Rosemary and Garlic Marinated Leg of Lamb
Glazed Ham, Cherry Sauce
Truffle Roasted Turkey
Pistachio and Pork Stuffing
Margherita Pizza
Yorkshire Pudding
Grilled Turkish Bread

Sauces and Condiments

Roasted Beef Jus, Tasmanian Horseradish, Apple
Sauce, Caramelised Onions, Honey Mustard, Mint
Sauce, Gravy

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Dessert Cube

Cakes

Gingerbread Spiced Chocolate Mousse Bowls

Salted Caramel and Cinnamon Apple Crunch

Chocolate and Coffee Yule Log

Lime and Raspberry Gateaux

Vanilla Crème Brulee

Strawberry Almond Short Cake

Pavlova Trifle

Decedent Chocolate Cake

Vanilla Mousse Cake with
Boysenberry Entremets, Candied Fruits

In Glasses and Individuals

Pistachio Pannacotta with Apricot and Raspberries

Nutella Crème De Pot with Panettone Crumble

Mango, Passionfruit and Sago Pudding

Strawberry and White Chocolate Club Sandwich

New York Cheesecake Mix Berries

Blood Peach Panna Cotta with Chestnuts

Dark Chocolate with Miso Caramel Mini Gateaux

Layered Exotic Fruit Cake With Green Tea

Hot Desserts

Christmas Pudding

Panettone and Candied Fruit Pudding

Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,
Chocolate Sauce, Mango Coulis, Whipped Cream

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On Display

Chocolate Shell Mascarpone Fruit Mousse
Ice Creams, Sorbet and Condiments
Coconut Vanilla Marshmallow
Passionfruit Marshmallow
Christmas Chocolate Barks
Stollen
Dark Chocolate Mint Cupcake
Peanut Butter Cupcake
Mini Red Velvet Cake, Cream Cheese Frosting
Pâte De Fruits
Chocolate Tart
Assorted Whole Fruits
Assorted Cut Fruits
Dark and White Rocky Road
Christmas Lollies
Spiced Financier with Raspberries
Christmas Cookies
Walnut Brownies
Rich Fruit Cake
Fruit Mince Pies
Lemon Meringue Tart
Assorted Luxury Christmas Chocolate Bon Bons
Dipped Oreos
Assorted Popsicles
Assorted Chocolate Cones

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