

Festive Dinner

Monday to Thursday

Adults | \$110 per person

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

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Festive Dates

Friday 17 November

to Saturday 24 December

Monday 26 December

to Saturday 30 December

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

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

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

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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

Compound Salads

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

Green Lip Mussels with French Vinaigrette

Clams & Wakame with Miso Dressing

Prawn, Squid 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

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Urakami

Squid & Asparagus Urakami

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
Wok Tossed Singaporean Mud Crabs, Mantou
Truffle Flavoured Edamame
Stir Fried Asian Greens, Cloud Ear Mushrooms,
Silken Tofu, Oyster Sauce
Wok Tossed Chilli Chicken
Kimchi Fried Rice
Stir Fried Korean Beef Galbi
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
Malabar Coconut Fish Curry
Amti Dal - Tempered Sweet & Sour Yellow Lentils
Butter Chicken
Lahsooni Chicken Kebab
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

Mandi Style Seasonal Vegetables Pilaf
Tandoori Naan, Garlic and Butter

Condiments

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

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Western

Lobster Bisque
Roasted Barramundi, Fennel and Parsley Salsa
Irish Lamb Stew with Root Vegetables
Truffle Mashed Potatoes
Smokey BBQ Pork Ribs
Grilled Chicken Breast with Lebanese Tourné
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
BBQ Grilled Corn On The Cob
Charred Broccolini, Preserved Lemon
Spiced Moroccan Cauliflower Bites with
Mint Mayonnaise
Chickpea Falafel

Roast Section

Cinnamon and Star Anise Crispy Pork Belly
Roasted Beef Rump
Rosemary and Garlic Marinated Leg of Lamb
Peking Roasted Duck, Hoi Sin
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

In Glasses and Individuals

Pistachio Pannacotta with Apricot and Berries
Nutella Crème De Pot with Panettone Crumble
Mascarpone Chocolate Shells with Fruit Mousse
Assorted Mini Choux Vanilla Chantilly
Assorted Cheesecakes, Fruit Gel
Blood Peach Panna Cotta with Chestnuts

Hot Desserts

Christmas Pudding
Panettone and Candied Fruit Pudding

Condiments

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

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
Assorted Lollies
Spiced Financier with Raspberry
Christmas Cookies
Walnut Brownies

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