

Festive Lunch

Friday, Saturday & Sunday
Adults | \$105 per person
Children (4 - 12 years) | \$52.50 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, Hiramasa

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

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

Stir Fried Korean Beef Galbi

Wok Tossed Chilli Chicken

Kimchi Fried Rice

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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

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

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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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