

Festive Dinner

Friday, Saturday & Sunday
Adults | \$130 per person
Children (4 - 12 years) | \$65 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

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

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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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

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
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

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

Spiced Moroccan Cauliflower Bites with
Mint Mayonnaise

Chickpea Falafel

Roast Section

Cinnamon and Star Anise Crispy Pork Belly

Roasted Beef Rump

Roasted Beef Prime Ribs

Grilled Spinach Chorizo

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
Vanilla Crème Brulee
Strawberry Almond Short Cake
Pavlova Trifle

In Glasses and Individuals

Pistachio Panna Cotta with Apricot and Raspberry
Nutella Crème De Pot with Panettone Crumble
Mascarpone Chocolate Shells with Fruit Mousse
Assorted Mini Choux Vanilla, Chantilly
New York Cheesecake Mixed 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 Cup Cake
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
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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