

Festive Dinner

Friday, Saturday & Sunday
Adults | \$138 per person
Children (4 - 12 years) | \$65 per person

-

Festive Dates
29 November - 24 December
& 26 December - 5 January

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.

EPICUREAN

Festive Dinner

Friday, Saturday & Sunday
Adults | \$138 per person
Children (4 - 12 years) | \$65 per person

-

Festive Dates
29 November - 24 December
& 26 December - 5 January

Salad Bar

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

Thai Style Beef Salad, Tamarind Dressing

Watermelon & Feta Salad, Ginger Lemon Dressing

Broccoli & Bacon Salad, Dried Cranberries, Aioli

Cucumber & Edamame Salad, Dill Yoghurt Dressing

Turkey & Avocado Salad, Ranch Dressing

Burrata & Medley of Cherry Tomatoes, Pesto

Assorted Dressings & Condiments

Seafood

Finest South Australian Oysters **(S)**

Chilled Queensland Tiger Prawns

Jonah Crab Claws

Chilled Blue Swimmer Crabs

Chilled Crayfish

Chilled Slipper Lobsters

Mussels, French Vinaigrette

Clams, Miso Dressing

Classic Prawn Cocktail

Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime

Mignonette Dressing, Verjuice, Ponzu, Nam Jim,
Lemon Wedges

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.

EPICUREAN

Festive Dinner

Friday, Saturday & Sunday
Adults | \$138 per person
Children (4 - 12 years) | \$65 per person

-

Festive Dates
29 November - 24 December
& 26 December - 5 January

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

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.

EPICUREAN

Festive Dinner

Friday, Saturday & Sunday

Adults | \$138 per person

Children (4 - 12 years) | \$65 per person

-

Festive Dates

29 November - 24 December

& 26 December - 5 January

Asian

Laksa

Wok Tossed Singaporean Mud Crabs, Mantou

Truffle Flavoured Edamame

Wasabi Prawns

Mongolian Chicken

Truffle Fried Rice

Black Pepper Beef

Sticky Sesame Honey Pork

Sambal Fish

Seafood Yaki Udon

Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

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.

EPICUREAN

Festive Dinner

Friday, Saturday & Sunday
Adults | \$138 per person
Children (4 - 12 years) | \$65 per person

-

Festive Dates
29 November - 24 December
& 26 December - 5 January

Indian

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

Malabar Coconut Fish Curry

Kosha Mangsho - Bengal Style Sautéed Lamb, Spices

Butter Chicken

Dal Makhani - Slow Cooked Black Lentils, Tomatoes

Chicken Malai Tikka

Bhindi Masala, Stir Fried Okra

Potato & Green Pea Samosa, Tamarind Chutney

Hara Bhara Kebab

Dhokla

Rice & Bread

Chicken Biryani

Tandoori Naan

Condiments

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

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.

EPICUREAN

Festive Dinner

Friday, Saturday & Sunday
Adults | \$138 per person
Children (4 - 12 years) | \$65 per person

-

Festive Dates
29 November - 24 December
& 26 December - 5 January

Western

Wild Mushroom Soup
Seared Dardanup Beef Medallions,
Green Pepper Wine Jus
Roasted Salmon, Fennel, Parsley Salsa
Peri Peri Chicken
Irish Lamb Stew, Root Vegetables
Mushroom & Kakkadu Plum Ravioli,
Orange Beurre Blanc
Truffle Mashed Potatoes
Herb Roasted Butternut, Pepitas, Crème Fraîche
Cajun Potato Wedges, Pimento Aioli
Battered Fried Flathead Fish, Lemon, Tartare Sauce
Smokey BBQ Pork Ribs
Spiced Moroccan Cauliflower Bites, Mint Mayonnaise
Tempura Onion Rings
Chicken Empanada

On the Carvery

Cinnamon & Star Anise Crispy Pork Belly
Roasted Beef
Roasted Beef Prime Ribs
Rosemary & Garlic Marinated Leg of Lamb
Truffle Roasted Turkey, Bread Stuffing
Vegetarian Flat Bread
Yorkshire Pudding
Grilled Turkish Bread

Sauces & Condiments

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

**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.

Festive Dinner

Friday, Saturday & Sunday

Adults | \$138 per person

Children (4 - 12 years) | \$65 per person

-

Festive Dates

29 November - 24 December

& 26 December - 5 January

Dessert Cube

Cakes

Dark Chocolate & Chestnut Yule Log

Vanilla Mousse Cake, Boysenberry, Candied Fruits

Pistachio Cream, Cherry Entremets

Lemon & Strawberry Gateaux

Decedent Chocolate Cake

Milk Chocolate Mousse, Spiced Crumble

Summer Berry Trifle, Candied Orange

In Glasses & Individuals

Yoghurt Panna Cotta, Cranberry

Dark Chocolate Mint Bomb

Assorted Mini Choux

Black Forest Petit Gateaux

Assorted Cheesecakes Mixed Berries

Green Tea Matcha Cake, Raspberry

Nutella Crème De Pot, Panettone Crumble

Mini Baba, Caramelised Pineapple, Vanilla Chantilly

Hot Desserts

Christmas Pudding

Panettone & Candied Fruit Pudding

Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,

Chocolate Sauce, Mango Coulis, Whipped Cream

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.

EPICUREAN

Festive Dinner

Friday, Saturday & Sunday
Adults | \$138 per person
Children (4 - 12 years) | \$65 per person

-

Festive Dates
29 November - 24 December
& 26 December - 5 January

On Display

Chocolate Cone, Chestnut, Blackcurrant
Coconut & Lime Vanilla Marshmallow
Blackcurrant Marshmallow
Christmas Chocolate Barks
Christmas Cookies
Panettone
Stollen
Chocolate Cup Cake, Mint Cream
Vanilla Cupcakes, Cherry Cream
Fruit Mince Pies
Pâte de Fruits
Chocolate Tart, Apricot
Lemon Meringue Tart
Assorted Luxury Christmas Chocolate Bon Bons
Spiced Financier, Raspberry
Assorted Pâte De Fruits
Fruit Salad
Assorted Whole Fruits
Assorted Cut Fruits
Christmas Rocky Road
Dipped Oreos
Assorted Popsicles
Ice Creams, Sorbet & Condiments

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.

EPICUREAN