

Festive Lunch

Monday to Thursday

Adults | \$90 per person

Children (4 - 12 years) | \$45 per person

-

Festive Dates

Friday 17 November

to Saturday 24 December

Monday 26 December

to Saturday 30 December

Charcuterie

Sopressa Salami

Finocchiona

Prosciutto

Hungarian Salami

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

Shiitake Salad - Shiitake, Enoki, Miso Dressing

Broccoli & Bacon Salad, Dried Cranberries with Aioli

Cucumber & Edamame Salad with
Dill Yoghurt Dressing

Prawn, Squid with Sweet Chilli Dressing

Turkey & Avocado Salad with Ranch Dressing

Assorted Dressings & Condiments

Seafood

Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Green Lip Mussels with French Vinaigrette

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

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

Stir Fried Asian Greens, Cloud Ear Mushrooms,
Silken Tofu, Oyster Sauce

Wok Tossed Malaysian Sambal Fish

Stir Fried Korean Beef Galbi

Thai Green Chicken Curry, Basil

Kimchi Fried Rice

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

South Indian Style Chilli Chicken

Kosha Mangsho - Bengal Style Sautéed

Lamb with Spices

Hyderabadi Bagara Baigan - Eggplant simmered in
Sesame & Peanut Gravy

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
Grilled Chicken Breast with Lebanese Toun
Duck, Mushroom & Kakkadu Plum Ravioli,
Tarragon, Red Wine Jus
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

Roast Section

Roasted Beef Rump
Truffle Roasted Turkey
Pistachio and Pork Stuffing
Rosemary and Garlic Marinated Leg of Lamb
Grilled Turkish Bread
Grilled Spanish Chorizo
Margherita Pizza
Yorkshire Pudding

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
Salted Caramel and Cinnamon Apple Crunch
Chocolate and Coffee Yule Log
Lime and Raspberry Gateaux

In Glasses and Individuals

Pistachio Pannacotta with Apricot and Berry
Nutella Crème De Pot with Panettone Crumble
Mascarpone Chocolate Shells with Fruit Mousse
Assorted Mini Choux, Vanilla Chantilly
Assorted Cheesecakes, Fruit Gel

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 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

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