

Festive Dinner

Monday to Thursday

Adults | \$118 per person

Children (4 - 12 years) | \$59 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

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

Salad Bar

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

Chilled Crayfish

Chilled Blue Swimmer Crabs

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

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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

Laksa

Wok Tossed Singaporean Mud Crabs, Mantou

Truffle Flavoured Edamame

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

Mongolian Chicken

Truffle Fried Rice

Black Pepper Beef

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

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

Rice & Bread

Saffron & Vegetable Pulao

Tandoori Naan

Condiments

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

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Western

Wild Mushroom Soup

Herb Roasted Butternut, Pepitas, Crème Fraîche

Truffle Mashed Potatoes

BBQ Corn on the Cob

Roasted Barramundi, Fennel & Parsley Salsa

Irish Lamb Stew, Root Vegetables

Peri Peri Chicken

Beef Cheek Ravioli, Porcini Mushroom Sauce

Cajun Potato Wedges, Pimento Aioli

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Smokey BBQ Pork Ribs

Tempura Onion Rings

Spiced Moroccan Cauliflower Bites, Mint Mayonnaise

On the Carvery

Cinnamon & Star Anise Crispy Pork Belly

Roasted Beef

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

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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

Assorted Cheesecakes Mixed Berries

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

On Display

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

Spiced Financier, Raspberry

Assorted Pâte De Fruits

Fruit Salad, Assorted Whole Fruits, Assorted Cut Fruits

Christmas Rocky Road

Ice Creams, Sorbet & Condiments

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