

Festive

S e a s o n

EPICUREAN

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

EPICUREAN

CHRISTMAS EVE DINNER

AVAILABLE SUNDAY 24TH DECEMBER

First Sitting | 5:30pm – 8:00pm | \$320 per adult | \$160 per child
Second Sitting | 8:30pm – 11:00pm | \$320 per adult | \$160 per child

ICE WELL

Rock Oysters, Pacific Oysters - Floral Ice Bowl

COLD

Prawns, Rock Lobster, Moreton Bay Bug, Black Mussel, Scallop Ceviche

Swimmer Crab, Alaskan Crab, GL Mussels, Salmon Pastrami, Smoked Trout, House Cured Davidson Plum Cured Kingfish, Ouzo Marinated Kingfish Ceviche Trout Pearls

Garden Leaf, Cherry Tomato, Cucumber, Red Radish, Spanish Onion, Edamame, Red Capsicum, Yellow Capsicum, Red and White Currants

Caesar Salad

Roasted Butternut Pumpkin, Grilled Peppers, Chickpea, Rocket & Feta

Risoni, Kalamata Olives, Artichoke, Lemon Ricotta Parsley

Oxheart Tomato, Pickled Onion, Tarragon Dressing & Goat's Curd

Potato Salad Dill Cream Mustard Cornichons

Saffron Couscous, Coriander, Mint, Pistachio Pomegranate Citrus Dressing

CHEESE

Tarragon Triple Cream, Gouda, Azul de Valdeón, Surprise Bay Cheddar, La Luna Holy Goat, Milawa Camembert, Garrotxa

CHARCUTERIE

Chicken Liver Pâté, Duck Orange Pâté, Country Terrine, Rabbit Terrine, Pork Rillettes

SLICER & EXTENDED CHARCUTERIE

Prosciutto Carved, Bresaola, Truffle Boar Salami, Coppa, Pastrami

DIPS & MEZE

Baba Ganoush (Contains Sesame), Olive Tapenade, Muhammara (Contains Nuts), Beetroot, Taramasalata (Contains Fish), Tzatziki (Contains Dairy), Warm Manakeesh (Contains Gluten), Crudit  Heirloom Vegetable

HOT

Grilled Lobster Tail with Finger Lime Butter Sauce

Baked Oyster Rockefeller (Contains Gluten, Dairy, Shellfish), Baked Oyster Kilpatrick (Contains Pork)

Whole Baked Tasmanian Salmon in Paperbark with Lemon, Star Anise & Thyme

Roasted Turkey, Bourbon & Maple Glazed Christmas Ham, Italian Sausage & Sage Stuffing (Contains Pork), Chestnut, Pistachio & Cranberry Stuffing (V) (Contains Nuts) Beef Ribeye with Native Wildfire Spice (Yorkshire Pudding)

Grilled Whole Chicken, Sumac, Lemon, Pickled Onion, Confit Tomatoes

Grilled Broccolini Roasted Pepitas, Preserved Lemon Chilli Dressing

Roasted D sir e Potato, Onion, Garlic & Rosemary Salt (V)

Maple Glazed, Root Vegetables, Cranberries, Pistachio Crumb

Saut ed Brussels Sprout with Crispy Lardon (on the side), Lemon & Garlic

Margherita Pizza, Prosciutto, Truffle, Pecorino & Rocket

Squash Sage & Mascarpone Pithivier

Gnocchi Saffron, Prawn, Chilli, Zucchini

Kangaroo Pie with Wild Mushroom & Pepperberry (Gluten, Dairy, Alcohol)

Eggplant Parmigiana

SOUP KETTLE

Butternut Squash & Chestnut Bisque

BREADS & FRUITS SHELVES

Mini Baguettes, Round Rolls, Wholewheat, Soy Linseed, White, French Baguette

Whole Fruit, Apple, (Smith & Delicious) Orange, Banana, Nectarine, Pear Paradise, Berries Seasonal, Rambutans/Lychees, Grapes, Peach

Sliced Fruit, Watermelon, Rockmelon, Honeydew, Pineapple, Pawpaw, Pink Grapefruit, Kiwi, Dragon Fruit, Orange, White Grapefruit, Mango, Passionfruit

PASS AROUND - FAMILY

Seared Scallops, Corn, Spicy Popcorn, Compressed Qukes

Mushroom Cauliflower Burnt Onion & Black Garlic en Cro te (Vego)

King Crab, Finger Lime, Salmon Roe & Tapioca Cracker

Sticky Lamb Rib, Pickled Hibiscus, Pistachio Crumble, Red Garnet

EPICUREAN

CHRISTMAS EVE DINNER

AVAILABLE SUNDAY 24TH DECEMBER

First Sitting | 5:30pm – 8:00pm | \$320 per adult | \$160 per child
Second Sitting | 8:30pm – 11:00pm | \$320 per adult | \$160 per child

DESSERT

INDIVIDUAL DESSERTS

Pistachio Financier Balsamic Strawberry
Tart Pineapple Cheesecake
Milk Chocolate Raspberry Slice
Tart Miso Butterscotch Apple
Twisted Bounty
Yoghurt Mix Berries Delice
Assorted Macaroons
Assorted Choux

DESSERT IN GLASS

Caramelia Crèmeux Mango Apricot Compote (GF)
Chocolate Avocado Mousse Hibiscus Berry Compote
(VE, GF)
Macaroon Tower
Christmas Tree Choux
Gingerbread House
Fruit Mince Pies
Christmas Cookies
Fruit Cake
Christmas Pudding

LARGE CAKES & TARTS

Tart Keylime
Rich Chocolate Cake
Fruit Triple
Raspberry Sour Cream Cheesecake
Lemon Cake, Citrus Chantilly Toasted Meringue

CHRISTMAS YULE LOGS

Coffee Mascarpone
Traditional Buttercream Log
Tonka Bean Milk Chocolate Yule Log

HOT DESSERTS

Panettone Pudding
Sticky Date Pudding
Crêpes

ACTION STATION

Build Your Own Eton Mess

CONDIMENTS

Candy Shop
Brownies
Marshmallow
Sauces
Berries
Mini Donuts

EPICUREAN

CHRISTMAS EVE DINNER

AVAILABLE SUNDAY 24TH DECEMBER

First Sitting | 5:30pm – 8:00pm | \$320 per adult | \$160 per child
Second Sitting | 8:30pm – 11:00pm | \$320 per adult | \$160 per child

INDIAN

Chicken Vindaloo, Amritsari Fish, Aloo Gobi - Spiced Cauliflower & Potatoes, Rajma Masala (North Indian Red Kidney Bean Stew), Kashmiri Pulao (Fragrant Rice with Cashew Nuts & Dried Fruit), Naan / Cheese Naan / Garlic Naan, Papadam

CONDIMENTS

Mint Raita, Mango Chutney, Pickled Onion, Vegetable Raita, Tamarind Chutney, Lime Pickle, Mix Vegetable Pickle

ASIAN

Riceberry / White Rice

Pineapple Fried Rice with Lap Cheong & Cashew Nuts (Contains Shellfish)

Hokkien Mee Prawn Noodles (Contains Shellfish, Gluten)

Honey & Soy Glazed Chicken Wings (Contains Soy, Gluten)

Sweet & Sour Pork with Pepper & Onion (Contains Gluten)

Ginger Shallot Blue Swimmer Crab (Contains Shellfish, Gluten)

Wok Fried Broccoli in Oyster Sauce

Tom Kha Gai (Thai Coconut Chicken Soup) (Contains Fish)

Bun Rieu (Vietnamese Tomato Soup with Minced Freshwater Crab) (Contains Shellfish)

Korean Fried Pork Rib with Galbi Sauce

BBQ

Roasted Duck
Char Siu / Crispy Pork
Soy Chicken

DIM SUM

Chicken Feet
Pork Spare Ribs
Bean Curd Roll
BBQ Pork Bun
Pork & Prawn Siu Mai
Har Gow
Vegetable Dumpling
Custard Bun

SALAD

Vietnamese Spring Roll
Cold Poached Chicken with Lao Gan Ma Chilli & Sesame
Lao Hu Cai - Tiger Salad

SUSHI

NIGIRI

Salmon
Eel
Bluefin Tuna

SASHIMI

Salmon
Kingfish
Tuna
Scallop

SHIP SUSHI

Inari Mushroom
Tobiko

SPECIALS

Seafood Poke
Baby Octopus Salad

HOSOMAKI ROLL

Cucumber Mini
Cooked Tuna Mini

SUSHI ROLL

Salmon Avocado
Chicken Katsu
Spicy Tuna Roll
Vegetarian Roll

SALAD

Surf Clam Salad
Seaweed Salad
Scallop Sutama
Spinach Mushroom

PICKLES

White Ginger
Pink Ginger
Pickle Cucumber
Pickle Radish