CHRISTMAS SEAFOOD LUNCH BUFFET

Available Christmas Day 12.30 p.m. to 3.00 p.m. at The Place
$350 per adult | $400 with Premium Free-Flow Beverage Package
$175 per child aged 5 to 12 years | Complimentary for children under 5

Fresh From Australian Shores

Sydney Rock Oysters A | Abrolhos Island Scallops A | Tiger Prawns I | Moreton Bay Bugs A
Salmon Sashimi (Daikon, Wasabi, Soy) I, GF, DF | Spicy Seafood Marinara M, GF, DF
Seafood Accompaniments (Mignonette Sauce, Marie Rose Sauce , Fresh Lemon) GF

Local Artisanal Deli Selection

Locally Produced Wagyu Beef Bresaola GF | Farmhouse Terrine | Coppa | Prosciutto | Fine Salamis
Classic Mortadella | Grilled Antipasti V, GF | Lemon, Garlic and Chilli Marinated Olives V, GF, DF
House-Made Dips V | Fresh Sourdough | French Baguettes | Soft Rolls V

Australian Farmhouse Cheeses

Clothbound Cheddar | Milawa Valley Creamy Blue | Truffled Riverina Double Cream Brie V
Accompaniments (Malfroy's Honeycomb , Quince Paste , Crusty Bread, Crisp Lavosh) V

The Fullerton Omelette Atelier

Truffled Spanner Crab Omelette A, GF | Manchego Cheese and Spicy Chorizo Omelette GF

The Christmas Carvary

Orange-Studded Kurobuta Berkshire Ham GF
Whisky and Maple Glaze, Caramelised Cabbage, Potato Mash with Butter and Parsley

Slow-Cooked Angus Prime Rib GF
Dijon Mustard, Pistachio and Herb Crust, Roasted Kipfler Potatoes, Olives, Confit Lemon, Rosemary and Thyme

Traditional Accompaniments
Spiced Apple Sauce, Cranberry Sauce, Classic Mustard, Jus

The Wholesome Salad Bowl

Garden Selection (Heirloom Tomatoes, Cucumber, House-Marinated Olives, Green Peas, Chickpeas, Sweet Corn, Edamame, Spanish Onion, Mesclun, Wild Rocket) V, GF, DF
House-Made Dressings (Balsamic, Lemon, Olive and Thyme, Miso)

GF indicates gluten-free, DF indicated dairy free, V indicates vegetarian, A indicates Australian seafood, M indicates mixed origin seafood
Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

Festive Hot Selection

Confit Windsor Duck Maryland
Braised Red Cabbage, Bread Dumplings with Crispy Butter Crunch

Oven-Roasted Christmas Turkey Roulade
Cranberry Gin Jus, Dutch Carrots, Brussels Sprouts, Toasted Almonds

Mushroom Ravioli V
Creamy Porcini Sauce, Baby Spinach, Confit Tomato

Humpty Doo Barramundi A
Sautéed Greens, Jervis Bay Mussels in Dill and Garlic Sauce

Clock Tower Harvest Buffet

Classic Salad Niçoise I, GF
Albacore Tuna Tataki, Olives, Hen's Egg

The Fullerton Caesar Salad in a Parmesan Wheel
Sourdough Croûtons, Anchovies, Aged Parmesan, Crispy Bacon

Roasted Pumpkin and Beetroot Salad V, GF
Persian Feta, Spinach, Caramelised Walnuts, Lemon and Thyme Dressing

Zesty Lemon Pepper Chicken GF
Super Greens, Snow Peas, Green Beans, Broccoli, Spinach, Grilled Peaches, Miso and Wild Herb Dressing

Sweet Christmas Wonderland

Christmas Classics V
Spiced Pavlova | Fruit Mince Tarts | Vanilla and Berry Yule Log | Gingerbread | Citrus Tarts | Macarons | Christmas Cannoli
Classic Trifles | Mini Lamingtons | House-Made Eggnog | Panettone | Christmas Stollen | Christmas Fruit Cake

Fresh Fruit Selection V, GF, DF
Freshly Sliced Seasonal Fruits | Mango Sago with Cha Cha Balls

Little Ice-Cream Parlour V
Waffle Cones | Chocolate, Caramel and Strawberry Sauce | Jellybeans | Allen's Favourites | Sprinkles | Mini Marshmallows

Flowing Chocolate Station V
Strawberries | Marshmallows | Cookies

Warm Christmas Desserts V
Classic Sticky Date Pudding with Spiced Caramel Sauce | Fullerton Chocolate Pudding with Vanilla Crème Anglaise
Crêpe Suzette with Orange and Cointreau

THE FULLERTON HOTEL
SYDNEY

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