

YOU'RE  
INVITED

DEC 25TH  
12 PM



# CHRISTMAS LUNCH

Traditional Christmas Lunch Buffet

3½ Hour Beverage Package

Visit from Santa with a small gift for the kids

Roving Jazz Band Playing

\$285 per adult | \$195 per teen (13-17 years)

\$150 per child (3-12 years) | Under 3 are free



AMORA  
HERENCIA

RIVERWALK MELBOURNE



## ANTIPASTO & BREADS

**Artisan Breads** with salted butter  
**Premium Continental Charcuterie**  
& **Cured Meats**,  
accompanied by gourmet  
condiments and pickles

## SALADS

**Garden Cos Salad**  
with vine-ripened tomato,  
cucumber, red onion,  
bocconcini pearls  
& aged modena balsamic (v,gf)  
**Spiced Roasted Cauliflower**  
pomegranate, toasted  
pistachio, baby spinach, and  
tahini-lemon dressing (vg,gf)  
**Ancient Grains**  
with farro, Israeli couscous, red  
radish, roasted zucchini, tamari  
seeds & red currants (vg)

## CHEF'S CARVING STATION

**Orange & Honey Glazed**  
**Champagne Ham**  
with traditional apple sauce (gf)  
**Roast Turkey Breast**  
with cranberry sauce (gf)  
**Roasted Whole Chicken**  
with variety of mustard (gf)  
**Roasted Beef Sirloin**  
with gravy and mashed potatoes (gf)

## SEAFOOD

**Salmon Gravlax**  
elegantly paired with capers, sour cream &  
pickled cocktail onions (gf,df,i)  
**Freshly Shucked Pacific Oysters**,  
served on ice with lemon wedges & classic  
mignonette (gf,df,a)  
**Poached Tiger Prawns**  
chilled and served with marie rose sauce  
(gf,df,a)  
**New Zealand Mussels**  
on the half shell, delicately marinated (gf,df,i)  
**Marinated Baby Octopus**  
with romesco sauce & roasted capsicum,  
pickled red onions (gf,df,i)

## SERVED WARM

**Oven-baked Atlantic Salmon**  
with blistered cherry tomatoes, charred  
asparagus, and citrus beurre blanc (gf,a)  
**Slow-roasted Lamb Legs**,  
served with heirloom root vegetables,  
green beans, and golden pan jus (gf)  
**Roasted Pork Belly**  
with dutch carrots, baby capsicum & spiced  
apple cider-maple glaze (gf,df)  
**Pumpkin & Ricotta Ravioli**  
in a brown butter sauce, sage, cherry  
tomatoes, finished with shaved parmesan (v)  
**Roasted Chat Potatoes**  
with confit garlic and rosemary (vg,gf)  
**Caramelized Kent Pumpkin**  
with pomegranate, feta crumbs & citrus  
honey drizzle (v,gf)  
**Steamed Broccoli**  
with cranberry agrodolce sauce (vg,gf)

gf - gluten free | df - dairy free | vg - vegan | v - vegetarian |  
a - seafood is from Australia | i - seafood is imported  
m - seafood has mixed origins



## **SWEETS**

**Mini Pavlovas**

with summer berries (v,gf)

**Assorted Profiteroles**

**Mini Boutique Tarts**

**Macarons**

**Flourless Chocolate Cake** (gf)

**Christmas Pudding | Fruit Mince Tarts**

**Fresh Seasonal Fruit Platter** (vg,gf)

**Local & Imported Cheese Selection**

with dried fruits, nuts & crackers (gfa)

## **CHOCOLATE FOUNTAIN STATION**

featuring a flowing fountain of smooth chocolate.

Dip your favourite treats like: Fresh fruits

(strawberries, bananas, pineapple),

marshmallows and cookies

## **FRESHLY BREWED COFFEE & TEA**

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## **INCLUDED DRINKS**

Carlton Draught | Great Northern Super Crisp | Cascade Premium Light

Frankie Sparkling Brut NV

Até Pinot Grigio | Até Sauvignon Blanc | Até Chardonnay

Até Rosé | Até Shiraz

Assorted Soft Drinks | Assorted Juices

additional drinks available to purchase on the day