

FESTIVE

SEASON

EPICUREAN

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

Please note a 1.15% 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 DAY DINNER

AVAILABLE WEDNESDAY 25TH DECEMBER 5:30PM - 10:30PM

\$320 per adult | \$160 per child

*Includes a glass of selected beverage per adult and unlimited selection of soft drinks and juices per child.

ON ICE

Queensland Tiger Prawns, Sydney Rock Oysters, Pacific Oysters, Half Rock Lobsters, Moreton Bay Bugs, Black Mussels, Blue Swimmer Crab, Alaskan King Crab Legs, Jonah Crab Claws, Yabbies

COLD

Green Lip Mussels with Nougat, Tasmanian Smoked Salmon, Salmon Gravlox, Saffron Cured Kingfish, Davidson Plum Cured Kingfish, Scallop Tartare

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

Roasted Pumpkin, Dukkah, Pecorino & Balsamic Glaze

Chickpea Salad with Roasted Pepper, Orange, Feta & Almond

Dutch Carrot, Radish, Grapefruit & Tarragon Vinaigrette

Kumato Tomato Panzanella with Aged Cheddar

Potato Salad, Dill Cream, Mustard, Cornichons

Fennel, Radicchio, Orange & Hazelnut Dressing

CHEESE & CHARCUTERIE

Triple Cream Brie, Gouda, Azul de Valdeón, Surprise Bay Cheddar, Camembert, Taleggio

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

Jamón Ibérico, Wagyu Bresaola, Truffle Boar Salami, Navarro Spanish Salami, Capocollo, Fennel Salami

DIPS & MEZE

Baba Ganoush, Olive Tapenade, Muhammara, Beetroot, Taramasalata, Tzatziki, Manakeesh, Crudités Heirloom Vegetables

WESTERN KITCHEN

Baked Oyster with Miso, Butter & Herb Baked Oyster

Grilled Lobster with Burnt Lime & Chimichurri

Whole Tasmanian Salmon with Saffron Emulsion, Mussels, Tomato & Herbs

Roast Turkey with Cranberry Sauce & Gravy, Italian Sausage & Sage Stuffing; Chestnut & Apricot Stuffing (V)

Spiced Honey Glazed Christmas Ham

Beef Ribeye Native Wildfire Spice Rub & Yorkshire Pudding, Red Wine Jus

Crispy Cauliflower, Sticky Chilli Sauce, Almonds, Coconut

Smoked Paprika Chat Potatoes, Chorizo Powder & Coriander

Buttered Festive Greens (V)

Lamb Ribs, Pickled Rosella & Pistachio Crumbs

Venison Pie with Madeira, Wild Mushroom, Pancetta

Spinach & Feta Pide, Spices Lamb Pide, Truffle & Mozzarella Panzerotti

Casarecce Duck Ragù with Parmigiano Reggiano

Rigatoni alla Vodka (V)

SOUP KETTLE

Roasted Pumpkin, Sage & Chestnut Soup

BREADS & FRUITS

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

Whole Fruit - Apples, Orange, Banana, Nectarine, Pear, Paradise, Peach, Plum

Sliced Fruit - Watermelon, Rockmelon, Honeydew, Pineapple, Pink Grapefruit, Kiwi, Orange, White Grapefruit, Passionfruit

CANAPÉS

Scallop Tartar, Passionfruit, Compressed Quakes

King Fish Tataki, Cucumber, Avocado, Beetroot

Salmon Mousse, Gin Compressed Cucumber Ribbon

Brie, Cranberry, Chervil (V)

Torched Salmon Nigiri, Teriyaki, Kewpie & Salmon Roe

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ASIAN KITCHEN

Purple Rice & White Rice
Yang Zhou Fried Rice with Prawns
Singapore Noodle with BBQ Pork & Prawns
Kang Pao Chicken with Peanut & Dried Chilli
Singapore Coffee Pork Ribs
Braised Lobster with Ginger Shallot Sauce
Wok Fried Green Beans with Pickle
Baby Abalone & Conpoy in Superior Broth
Malaysian Laksa

BBQ

Roasted Duck
Char Siu Crispy Pork Belly
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

Chilled XO Seafood Salad
Teochew Style Fresh Spring Roll with Spanner Crab
(Popiah)

INDIAN KITCHEN

Jeera Pulao
Chicken Vindaloo
Tandoori Fish Tikka
Aloo Matar
Paneer Butter Masala
Naan / Garlic Naan
Papadam

CONDIMENTS

Mint Yoghurt
Mango Chutney
Tamarind Chutney
Vegetable Raita
Red Onion Pickle
Mixed Vegetable & Lime Achar

JAPANESE

NIGIRI

Salmon
Tuna
Scallop
Kingfish
Japanese Eel
Octopus

SASHIMI

Salmon
Tuna
Scallop
Kingfish
Scampi

SHIP SUSHI

Inari Kani (Crab)
Inari Mushroom
Inari Tobiko

SPECIALS

Sashimi Salad
Salmon Belly
Surf Clam
Squid Salad

HOSOMAKI

Takuan
Crab Stick

SUSHI ROLL

Salmon Avocado
Chicken Katsu Cucumber
Eel Cream Cheese Cucumber
Vegetarian Futomaki

SALAD

Seaweed Salad
Scallop Sutamina

PICKLES

White Ginger
Pink Ginger
Pickled Cucumber
Pickled Radish

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PASTRY KITCHEN

Strawberry Champagne, Almond Sablé, Mascarpone
White Chocolate
Espresso Panna Cotta, Caramel Gel, Dried Orange

INDIVIDUAL DESSERTS

Almond Caramel Cube
Hazelnut Crèmeux, Passionfruit Curd, Frangelico Gel
Pomegranate Mousse, Black Tea, Mixed Berry & Lime (Vegan)
Assorted Macaroons Tower
Assorted Choux Tower
Banoffee Pie, Passionfruit Caramel
Lychee Cone, Mixberry Compôte, Vanilla Crème
White Chocolate Pavlova, Mango Yolk, Coconut
Microsponge
Yuzu Tart Wattle Seed Meringue
Chocolate Corals with Bonbons

CAKES

Apple Flowers, Almond Frangipane, Vanilla Shortbread
Sudachi Cheesecake, Butter Crumb, White Chocolate Snow
Roasted Chocolate, Hazelnut Praline, Tonka
Pistachio & Cherry Loaf
Opera, Espresso, Manjari

HOT DESSERTS

Sticky Date Pudding with Caramel
Crêpe Suzette

ICE CREAM

English Toffee Crunch
Caramel Fudge
Belgian Chocolate Ice Cream
Vanilla Bean Ice Cream
Raspberry Sorbet with Toppings

CONDIMENTS

Crème Anglaise
Mixed Berry Compôte
Caramel Sauce
Chocolate Sauce
Wafer Cones
Chocolate Brownies

BERRIES

Strawberries
Blueberries
Raspberries
Blackberries
Redcurrant

CANDY BAR

Snakes
Gummy Bears
Jellybeans
Lollipop
Jaffas
Freckles
Marshmallow
Cotton Candy