

Festive Lunch

Friday, Saturday & Sunday
Adults | \$110 per person
Children (4 - 12 years) | \$55 per person

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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
with Orange Dressing

Watermelon & Feta Salad, Ginger Lemon Dressing

Broccoli & Bacon Salad, Dried Cranberries with Aioli

Cucumber & Edamame Salad with
Dill Yoghurt Dressing

Turkey & Avocado Salad with Ranch Dressing

Burrata & Medley of Cherry Tomatoes with 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, Hiramasa

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 Fish Curry

Kosha Mangsho - Bengal Style Sautéed
Lamb with 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,
Fryums

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Western

Wild Mushroom Soup
Herb Roasted Butternut, Pepitas, Crème Fraîche
Truffle Mashed Potatoes
BBQ Corn on the Cob
Charred Broccolini, Preserved Lemon
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
Yorkshire Pudding
Vegetarian Flat Bread
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 With Boysenberry, Candied Fruits
Lemon & Strawberry Gateaux
Decedent Chocolate Cake
Milk Chocolate Mousse, Spiced Crumble

In Glasses & Individuals

Yoghurt Panna Cotta, Cranberry
Assorted Mini Choux
Assorted Cheesecakes Mixed Berries
Green Tea Matcha Cake, Raspberry
Nutella Crème De Pot, Panettone Crumble
Mini Baba, Caramelised Pineapple, Vanilla Chantilly

Hot Desserts

Christmas Pudding
Pannettone & 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
Assorted Macarons
Christmas Rocky Road
Assorted Popsicles
Ice Creams, Sorbet & Condiments

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