



Book Now
Selling Fast!



Spend this year with us...

Christmas Day buffet lunch

Thursday 25 December

12pm - 3.30pm

Christmas Lunch | 3.5 Hour Beverage Package | Live Roving Music

Visit from Santa with a small gift for the kids!

\$265 Adults | \$175 Teens | \$125 Children | Free under 3

Book via our website below.

AMORAHOTELS.COM/MELBOURNE



Antipasto & Breads

Artisan bread selection with salted butter medallions
Premium continental charcuterie and cured meats accompanied by gourmet condiments and pickles

Seafood

Salmon gravlax with capers, sour cream, pickled cocktail onions (gf,df)
Freshly shucked Pacific oysters with a lemon and mignonette sauce (gf,df)
Poached tiger prawns with Marie rose sauce (gf,df)
New Zealand mussels on the half shell, delicately marinated (gf,df)
Marinated baby octopus with olive tapenade and pickled red onions (gf,df)

Salads

Garden cos salad with vine-ripened tomato, cucumber, red onion, bocconcini pearls & aged Modena balsamic (v,gf)
Steamed broccoli with artichokes, roasted red capsicum & toasted almonds, finished with lemon zest and extra virgin olive oil (vg,gf)
Ancient grains with farro, Israeli couscous, red radish, roasted pumpkin, pepitas & red currants (vg,gf)

Served Warm

Oven-baked Atlantic salmon with Dutch carrots, zucchini, cherry tomatoes and Saffron-verjus cream (gf)
Slow-braised lamb shoulder, served with heirloom root vegetables, green beans and golden pan jus (gf)
Roasted pork loin and belly roulade with caramelised Brussels sprouts, baby capsicum and maple wholegrain mustard glaze (gf,df)
Spinach & Ricotta tortellini in a rich Napoli sauce, baby spinach, finished with shaved parmesan
Caramelised Kent pumpkin with pomegranate, feta crumbs and citrus honey drizzle (v,gf)
Oven-browned cauliflower florets with cranberry-orange glaze (vg,gf)

Chef's Carving Station

Orange and honey glazed champagne ham with traditional apple sauce (gf)
Roast turkey breast with cranberry sauce (gf)
Roasted whole chicken with verity of mustard (gf)
Roasted beef sirloin with gravy and mashed potatoes (gf)

Sweets

Mini pavlova with summer berries (v,gf)
Selection of assorted profiteroles, mini boutique lamingtons, macarons
Flourless chocolate cake, Christmas pudding, Fruit mince tarts
Fresh seasonal fruit platter (vg,gf)
Local and imported cheese selection with dried fruits, nuts & crackers (gfa)

Chocolate Fountain Station

Featuring a flowing fountain of smooth chocolate.
Dip your favourite treats; fresh fruits, marshmallows, cookies

Drinks Carlton Draught | Cascade Premium Light | Frankie Sparkling Brut NV
Até Pinot Grigio | Até Sauvignon Blanc | Até Chardonnay | Até Rosé
Até Shiraz | Assorted Soft Drinks | Assorted Juices | Coffee and Tea
Additional drinks available to purchase