

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 LUNCH

AVAILABLE WEDNESDAY 25TH DECEMBER 12:30PM - 3PM

\$530 per adult | \$265 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, Clams

COLD KITCHEN

Greenlip Mussels, Salmon Pastrami, Salmon Gravlax, House Cured Davidson Plum Kingfish, Kingfish Kokoda (Fijian Style Ceviche), Dressed Crab, Scallop Ceviche, Fremantle Octopus Salad

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

Heirloom Tomato, Grilled Peach, Lemon, Ricotta & Rocket

Potato & Beetroot Salad, Barley, Goat's Curd & Hazelnut

Harissa Roasted Cauliflower, Tahini, Preserved Lemon Dressing

Smoked Chorizo, Spanish White Bean, Coriander, Jalapeño, Grilled Corn

Kale, Spinach, Cauliflower, Glazed Walnut, Blue Cheese Dressing

Cavatelli Salad with Basil Pesto, Black Olive, Bocconcini & Cashew

CHEESE & CHARCUTERIE

Tarago Triple Cream Brie, Gouda, Azul de Valdeón, Ford Cave aged Cheddar, Camembert, Taleggio

Chicken, Pork & Mushroom Terrine, Duck Liver Pâté, Pâté en Croute, Rabbit Terrine, Pork Rillettes, Country Terrine

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

DIPS & MEZE

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

WESTERN KITCHEN

Torched Lobster Mornay

Baked Oyster with Miso, Butter & Herb Baked Oyster

Tasmanian Salmon Wellington with Chive Beurre Blanc

Roast Turkey with Cranberry Sauce & Gravy,

Italian Sausage & Sage Stuffing;

Chestnut & Apricot Stuffing (V)

Pork, Pistachio & Cranberry Stuffing

Plum & Ginger Glazed Christmas Ham

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

Crispy Cauliflower, Sticky Chilli Sauce, Almonds, Coconut

Candied Sweet Potatoes with Caramelised Onions & Mustard Seeds

Maple Glazed Dutch Carrots with Persian Feta, Almond Flakes

Steamed Green Beans with Almond & Pickled Onions

Brussels Sprout with Pomegranate & Hazelnut

Venison Pie with Madeira, Wild Mushroom, Pancetta

Mushroom & Truffle Pizza, Seafood Pizza, Wagyu Bresaola & Mozzarella Panzerotti

Seafood Paella

Mushroom Ravioli with Pumpkin & Sage (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

Kangaroo Tartare, Avocado Purée, Beetroot Cone

Roast Beef, Blue Cheese, Mushroom, Red Vein Sorrel

Curry King Crab, Finger Lime, Salmon Roe & Rice Cracker

Brie, Cranberry, Chervil (V)

Torched Salmon Nigiri, Teriyaki, Kewpie & Salmon Roe

CAVIAR STATION

White Sterling Caviar, Siberian Black Pearl, Trout Roe, Salmon Roe, Scampi Caviar, Wasabi Tobiko Roe, Blini, Crème Fraîche, Egg Yolk, Egg White, Eshallot, Chives

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ASIAN KITCHEN

Purple Rice & White Rice
Spanner Crab Fried Rice with Conpoy
Wok Fried Flat Rice Noodle with Wagyu Beef, Bean Sprout & Chive
Chicken Cashew
Stir Fried Black Pepper Wagyu Beef with Medley Pepper
Lobster Typhoon Shelter Style
Braised Lettuce with Shiitake & Mushroom Gravy
Double Boiled Black Chicken Soup with Ginseng & Ginkgo Nut
Chicken, Abalone & Fish Maw Noodle Soup

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

Hong Kong style Char Siu Pork Pie
Teochew Style Fresh Spring Roll with Spanner Crab (Popiah)

INDIAN KITCHEN

Vegetable Biryani
Prawn Goan Masala
Seekh Kebab (Grilled Mince Lamb with Indian Spices)
Vegetable Jalfrezi
Malai Kofta
Kulcha with Onion Seed & Coriander / Cheese Naan
Papadam

CONDIMENTS

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

JAPANESE

NIGIRI

Salmon
Kingfish
Ebi
Japanese Eel
Octopus
Otoro (Tuna Belly)

SASHIMI

Salmon
Tuna
Scallop
Kingfish
Scampi
Lobster

SHIP SUSHI

Inari Kani (Crab)
Inari Mushroom
Inari Tobiko

SPECIALS

Sashimi Salad
Salmon Belly
Surf Clam
Squid Salad
Tuna Tataki

HOSOMAKI

Avocado
Salmon

SUSHI ROLL

Salmon Cucumber
Chicken Katsu Avocado
Vegetarian Futomaki
Tempura Prawn Avocado

SALAD

Seaweed Salad
Scallop Sutamina

PICKLES

White Ginger
Pink Ginger
Pickled Cucumber
Pickled Radish

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PASTRY KITCHEN

Hazelnut Crèmeux, Mango Apricot
Pistachio & Rose Panna Cotta

INDIVIDUAL DESSERTS

Date Cake Ginger Crèmeux
Deliche Yoghurt Berry
Chocolate & Blood Orange Vegan Tart (Vegan)
Assorted Macaroons
Assorted Choux
Christmas Cookies with Blond Aryola
Mince Pies
Festive Cupcakes Towers
Stollen
Black Forest, Cherry Compôte, Double
Fermented Chocolate

CAKES

Citrus White Chocolate Cheesecake
Dark Bûche de Noël, Single Origin Coffee, Raspberry Gel
White Bûche de Noël, Vanilla Chiffon Roll, Almond Coconut
Vanilla Truffle, Champagne Gel, Fruit of the Sun
Mixberry Crumble, Orange & Rhubarb Tart

HOT DESSERTS

Panettone Pudding
Crêpe Suzette

ICE CREAM

Christmas Pudding Ice Cream
Honey & Pistachio Ice Cream
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