

Christmas Menu

Adults \$225pp | Accor Plus \$199pp

Teens \$85pp | Kids \$60pp | kids under 3 free

Includes a glass of Moët & Chandon Impérial Brut NV Gold and soft drink for teens & children

Seafood Tower



Queensland Tiger Prawns  

Sydney Rock Oysters & Pacific Oysters  


New Zealand Green Lip Mussels  

Moreton Bay Bugs Tails

Signature Sauces & Dressings

Smoky cocktail sauce   Yuzu tartare sauce,   Japanese ponzu shoyu,  Lemons

Hot Buffet

Slow roasted Riverina Black Angus beef, port jus, selection of mustard 

Oven baked humpty doo barramundi fillet, dashi butter, sun dried shrimp 

Braised Moroccan chicken, olives, dried fruits  


Pumpkin gnocchi, spinach, pesto cream, pine nuts 

Herb roasted root vegetables, paprika  

Steamed seasonal vegetables, herb butter  

Bakery basket: selection of rolls, French baguette, Vienna loafs, sourdough, Yorkshire puddings

Carving Station

Bourbon Glazed Ham on the bone, Apple Compote 

Roasted Turkey Breast, Herb Stuffing, Cranberry sauce

Cold Bar

Sashimi station with petuna ocean trout, hiramasa kingfish, blue fin tuna
Selection of condiments: soy sauce, wasabi, pickled ginger

Panzenella salad, tomato, cucumber, charred capsicum, cab sav dressing 

Classic Caesar salad, prosciutto, grana Padano, boiled eggs, crouton

Thai squid salad, rice noodle, chilli, Asian herbs, nam jim dressing 

Marinated baby octopus salad, chilli mango dressing

Selection of dressings, chutneys, pickles and condiments

Dessert Buffet

Christmas puddings, brandy anglaise

Christmas Pavlova, fresh fruits

Selection of Gateaux, cakes, tarts, petite fours

Traditional fruit mince pies

Christmas panettone, stolen, ginger bread houses

Seasonal fruit platters, berries, cherries  

Australian cheese board, dried fruits, quince paste, lavosh



Dairy Free



Gluten free



Vegetarian