

Sunday 20th of April 2025

Celebrate Easter in style with an exquisite seaf ood feast!

Join us for a memorable experience featuring a delightful culinary journey, with a cocktail station and live entertainment.

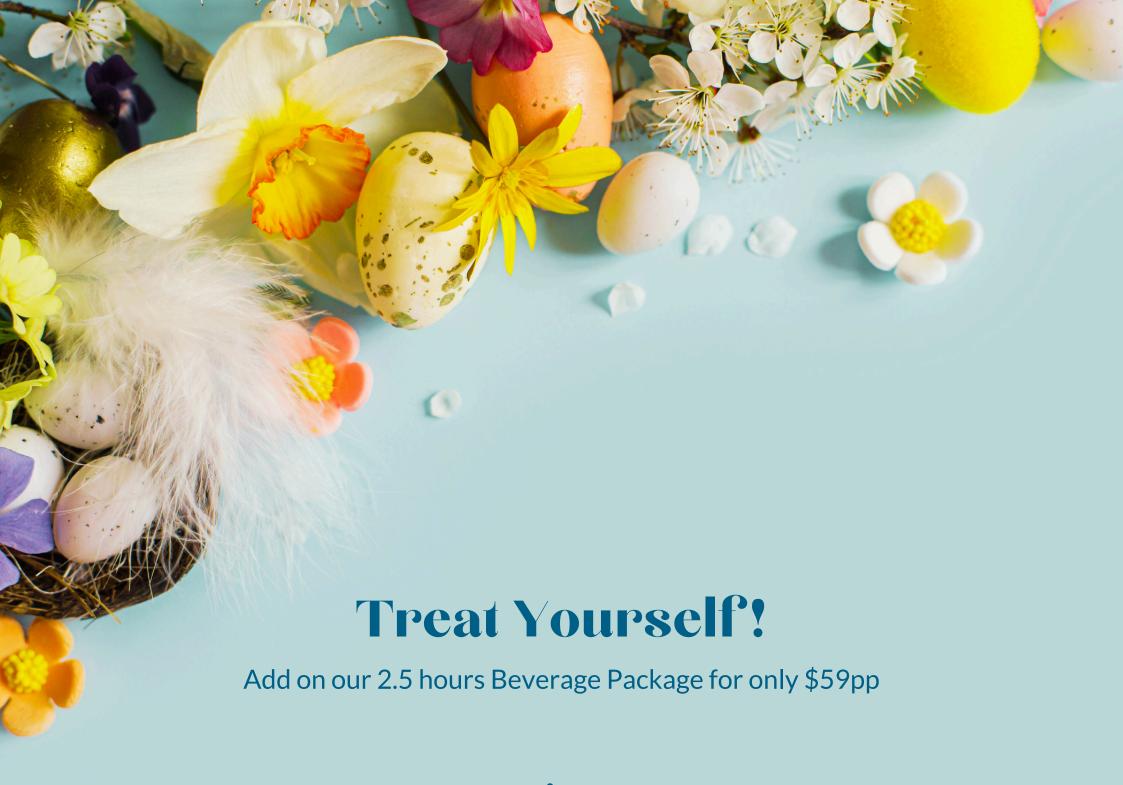
Don't miss out on this special occasion!

Adult 165pp / Kids 79pp



*Contact H8762-SB@accor.com for more details

Pullman Port Douglas Sea Temple Resort & Spa



Wines

Bandini Prosecco Brut Doc Sparkling Veneto, Italy
Tai Tira Sauvignon Blanc Marlborough, NZ
Fat Bastard Chardonnay, California
La La Land Rose, SA
Black Cottage Pinot Noir, NZ

Beers

Heineken
James Boag's Light
Stone & Wood Lager
Stone & Wood Pacific Ale
Orchard Crush Apple Cider



from the bakery

Pumpkin Loaf French Baguette Vienna Sourdough Stone Baked Focaccia Light Rye Sourdough

Charcuterie

Local & International Cheeses Selection Of Cured & Smoked Meats House Made Chutneys & Condiments

Signature Seafood Boat

Natural Oysters

Moreton Bay Bugs
Chilled FNQ Prawns
QLD Blue Swimmer Crab
Salmon Rillettes, Capers & Lemon
Kingfish & Salmon Sashimi Selection

Hot Seafood

Clam Chowder
Kilpatrick Oysters
Grilled FNQ Barramundi
Grilled Lemon Butter Salmon

From The Land

Roast Cape Grim Beef Sirloin Vegan Tofu Thai Curry, Fragrant Rice Shoulder Of Lamb, Grain Mustard & Rosemary Slow Roast Free Range Lemon & Thyme Chicken Fried Artichokes, Chickpeas & Confit Roma Tomatoes



Hot Cross Buns
Chocolate Treats
Tarts & Patisseries
FNQ Tropical Fruit Platter
Selection Of Petit Gateaux
Easter Chocolate Fountain'
Variety Of 'Pots & Puddings

In-House Gelato Cart With Chefs Selection of Gelato & Sorbets





Kids Corner

FRENCH FRIES

GRILLED BARRAMUNDI

BEEF LASAGNE & GARLIC BREAD

HEALTHY STEAMED VEGETABLE SELECTION

PLAIN PASTA & CHOICE OF TOMATO OR CHEESY SAUCE

BUILD A DOG - BUNS, HOT DOGS, SAUCES & CHEESE

CRISPY CHICKEN TENDERS

TROPICAL FRUIT SALAD

Get creative with freshly baked Easter cookies to decorate and take home... or enjoy them after lunch!







