



THE FULLERTON HOTEL
SYDNEY

Christmas Lunch Buffet

Available 25 December 2025 from 12.30 p.m. until 3.00 p.m.

A\$325 per person

*With Free Flow Beverage Package - **A\$375 per person***

Fresh Australian Seafood

Sydney Rock Oysters | Abrolhos Island Scallops | Salmon Sashimi | Moreton Bay Bugs |
Australian Tiger Prawns | Marie Rose Sauce, Soy Ginger Sauce and Fresh Lemon

The Australian Deli

Locally Produced Wagyu Beef Bresaola | Coppa | Prosciutto | Salami | Classic Mortadella |
Farmhouse Terrine | Grilled Antipasti (V, GF) | Lemon, Garlic and Chilli Marinated Olives |
House-Made Dips | Fresh Sourdough Bread and Soft Rolls

Australian Cheeses

Milawa Valley Creamy Blue | Quince Paste | Malfroy's Honeycomb | Crusty Bread | Crisp Lavosh |
Riverina Double Cream Brie | Vintage Cheddar

Bespoke Omelette Atelier

Free-Range Egg Omelette with Spanner Crab (GF)
Smoked Egg and Spicy Chorizo Omelette (GF)

The Christmas Carvery

Maple and Gin-Glazed Berkshire Ham with Orange (GF)
Slow-Cooked Spice-Rubbed Angus Prime Rib (GF)
Served with Spiced Apple Sauce | Cranberry Sauce | Mustards | Gravy

Hot Chafers

Slow-Roasted Turkey Roulade with Roasted Dutch Carrots and Sprouts (GF)
Braised Riverina Lamb Shoulder with Butter and Garlic Beans (GF)
Truffled Spinach Ricotta Ravioli, Confit Teardrop Tomato and Creamy Porcini Sauce (V)



Hot Australian Seafood

Pan-Seared Humpty Doo Barramundi and Jervis Bay Mussels served with
Lemon Garlic Sauce and Sautéed Greens

Sides

Roasted Kipfler Potatoes with Lemon and Thyme | Christmas Stuffing with Crispy Butter
Crunch and Sage | Colcannon Cabbage and Mashed Potato with Parsley

Harvest Salad Bar

Roasted Pumpkin and Beetroot Salad, Persian Feta, Spinach, Kale, Caramelised Walnuts and
Lemon Dressing (V, GF)
Tossed Caesar Salad with Sourdough Croutons, Anchovies, Parmesan and Bacon
Salad Niçoise with Albacore Tuna Tataki, Olives and Hen's Egg (GF)
Zesty Lemon Pepper Chicken with Rocket Salad, Grilled Peaches, Basil,
18-Month Aged Shaved Parmesan (GF)

The Wholesome Salad Bowl – “Make Your Own Salad”

Heirloom Tomato | Cucumber | House-Marinaded Olives | Green Peas | Chickpeas | Sweet
Corn | Soba Noodles | Edamame | Spanish Onion | Mesclun
House-Made Dressings
Sesame | Lemon Olive | Caesar

Sweet Christmas Wonderland

Spiced Pavlovas | Fruit Mince Tarts | Vanilla & Berry Yule Log | Gingerbread | Tarts | Macarons |
Christmas Cannoli | Trifles | Sweet Little Present Cubes | Lebkuchen |
Freshly Sliced Fruits | House-Made Eggnog | Panettone | Nutcracker Cannoli |
Christmas Stollen | Christmas Fruit Cake | Cassata Semifreddo
Little Ice-Cream Parlour
Served with Waffle Cones, Chocolate, Caramel and Strawberry Sauce, Jellybeans,
Allen's Favourites, Sprinkles, M&M's, Mini Marshmallows
Streaming Chocolate
With Strawberries, Marshmallows
CookiesWarm Christmas Desserts
Classic Sticky Date Pudding with Spiced Caramel Sauce
Fullerton Chocolate Pudding with Vanilla Anglaise