

CHRISTMAS DAY BRUNCH MENU

25 DECEMBER 2024

10.30am - 1pm • 2pm - 4.30pm

<i>with free flow of Soft Drinks & Juices</i>	ADULT	\$168
	CHILD	\$100.80
<i>with free flow of Champagne, Wine, Beer, Soft Drinks & Juices</i>	ADULT	\$198

SUNSHINE STATION

Crispy Hash Brown
 Oven-roasted Roma Tomato
 Wild Mushroom Fricassee
 Crispy Pork Bacon
 Chicken Breakfast Sausage
 Snail Sausage with Rosti Potato, Sour Cream & Mustard
 Selection of Freshly Baked Bread, Danish Pastries, Croissant, Muffin
 (Selection of Jam and Marmalade)
 Freshly Prepared Tropical Fruit and Vegetable Juice
 Selection of Healthy Cereals with Fresh Milk
 Yoghurt and Berries Shooter, Homemade Bircher Muesli
 Selection of Fresh Whole & Sliced Tropical Fruits with Berries

LIVE STATION

Fried Egg Station
 Freshly Baked Croffle with Organic Egg @ 64 Degrees Benedict

FARM CHEESE & CHARCUTERIE STATION

French and Australian Cheeses
 Dried Fruit, Grape, Quince Paste, Assorted Nuts and Crackers
 Jamon Iberico, Parma Ham, Salami, Chicken & Mushroom Ham and Beef Pastrami
 Home-made Duck Rillettes
 Pickles, Mustard and Melba Toasts
 Gravlax with Condiments

CHILLED SEAFOOD BAR

Cold Poached Whole Salmon
Freshly Shucked Seasonal Oysters
Chardonnay Poached Tiger Prawns
Lobsters
Mussels & White Clams

Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Shoyu Vinaigrette,
Yuzu Honey Sauce, Mignonette Sauce, Lemon and Lime Wedges

HEALTHY SALAD SELECTION

Classic Nicoise Salad with Semi-dried Tomato Tapenade
Celeriac & Apple Slaw with Cranberry Compote
Mediterranean Quinoa Salad with Roasted Vegetables
English Cucumber Salad with Dill & Greek Yoghurt
Maple Roasted Pumpkin with Herb Feta & Toasted Walnut
Creamy Red Bliss Potato Salad with Smoked Chicken & Scallion
Heirloom Vine Ripened Tomato Salad with Balsamic Pearl & Fresh Basil Pesto
Highland Green Lettuces with House Dressing and Condiments
Caesar Salad with Condiments

CARVING STATION

Roasted Traditional Turkey with Chestnut Stuffing, Cranberry Jam and Giblet Gravy
Slow-Roasted U.S Prime Beef Rib Eye with Natural Jus
Chicken Shawarma with Pita Bread, Garlic Aioli & Onion Salad
Slow Roasted Pork Belly with Pickled Cabbage and Potato Gratin

HEARTY SOUP

Chef's Choice of Daily Soup

FROM THE WEST SIDE

Pasta Alla Ruota
Seafood Thermidor (Lobsters / Prawns / Scallops / Mussels)
Spicy Chorizo Pizza with Capsicum & Feta Cheese
Wild Forest Mushroom Pizza with Black Truffle
Slow Braised Oxtail in Black Truffle Sauce
Grilled Ibérico Pork Secreto with Roasted Asparagus & Jus
Pan-seared Fresh Sea Perch with Classic Ratatouille
Slow Roasted Lamb Tenderloin with Roasted Red Skin Potatoes
Steamed Garden Vegetables with Herb Butter Sauce

SWEET SENSATIONS

Christmas Chocolate Log Cake
Pineapple Crumble Bars
Raspberry Panna Cotta
Black Forest Cake
Dark Chocolate Mud Cake
Carrot Cake
Christmas Chocolate Brownie
Pecan Cranberry Tartlet
Tiramisu Cup
Strawberry Chocolate
Pistachio Cherry Financier
American Cheese Cake
Christmas Macaroon
Christmas Stollen
Madeleine
Classic Christmas Cookies
Assorted Christmas Chocolate Praline & Truffle
Christmas Pudding with Vanilla Sauce

CHOCOLATE FOUNTAIN

Toppings: Marshmallow, Fruits & Berries

FRESHLY-MADE CINNAMON WAFFLES

Toppings: Caramel Banana, Caramel Apple, Berries Compote, Maple Syrup, Chocolate Sauce

SOFT SERVE ICE CREAM

Vanilla & Chocolate