

Festive

S e a s o n

EPICUREAN

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

Please note a 0.85% 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

NEW YEARS DINNER

AVAILABLE SUNDAY 31ST DECEMBER 5:30PM - 10:30PM

\$450 per adult | \$225 per child

ICE WELL

QLD Tiger Prawns, Rock Oysters, Spanner Crabs, Half Rock Lobsters, Moreton Bay Bugs, Alaskan King Crab Legs, Black Mussels, Yabbies, Clams

COLD

Salmon Pastrami & Dill, Gravlox El Verano, House Cured Davidson Plum Cured Kingfish, Ouzo Marinated Kingfish Ceviche Trout Pearls, Dressed Crab, Nam Jim Greenlip Mussels, Scallop Ceviche, Fremantle Octopus Salad

Garden Leaf, Cherry Tomato, Cucumber, Red Radish, Spanish Onion, Edamame, Capsicum

Heirloom Tomato Grilled Peach Lemon Ricotta Rocket (Contains Dairy)

Raw Zucchini, Citrus Mint Coriander Wild Rice (Contains Egg)

Caesar Salad (Contains Egg, Dairy, Gluten)

Spanish White Bean, Coriander, Jalapeño, Grilled Corn

Baby Potato Salad, Wholegrain Mustard (Contains Egg)

Cavatelli Romanesco Pesto Cashew (Contains Egg, Nuts, Gluten, Dairy)

CHEESE

Triple Cream, Gouda, Azul de Valdeón, Ford Farm Cave Aged Cheddar, Ash Goat Cheese, Camembert, Washed Rind

CHARCUTERIE

Chicken Liver Pâté, Duck Orange Pâté, Country Terrine en Croûte (Contains Pork & Gluten), Rabbit Terrine, Pork Rillettes, Red Currants

EXTENDED CHARCUTERIE

Jamón Ibérico (Contains Pork), Wagyu Bresaola, Truffle Boar Salami (Contains Pork), Navarro Spanish Salami (Contains Pork), Capocollo (Contains Pork), Pastrami, Fennel Salami (Contains Pork)

DIPS & MEZE

Baba Ganoush (Contains Sesame), Olive Tapenade, Muhammara (Contains Nuts), Beetroot, Taramasalata, (Contains Fish), Tzatziki (Contains Dairy), Warm Manakeesh (Contains Gluten), Crudité Heirloom Vegetable

HOT

Grilled Lobster Mornay (Contains Shellfish, Dairy, Gluten)

Baked Oyster Rockefeller (Contains Gluten, Dairy, Shellfish), Baked Oyster Kilpatrick (Contains Pork)

Tasmanian Salmon Wellington with Chive Beurre Blanc

Beef Ribeye, Native Wildfire Spice Rub & Yorkshire Pudding, Roasted Leg of Lamb - Minted Peas, Peri Peri Roasted Chicken with Gravy

Baked Scallop in the shell, Curry Béchamel, Golden Pastry (Contains Shellfish, Dairy, Gluten)

Braised Beef Cheek with Caramelised Onion & Mustard Seed

Buttered Roasted Potatoes with Garlic & Chilli (Contains Dairy)

Glazed Root Vegetables, Radish (Contains Dairy)

Steamed Green Bean with Hazelnut Dukkah & Lemon

Char Grilled Cauliflower Steaks, Black Garlic & Burnt Onions (VE)

Margherita Pizza, Prosciutto, Truffle, Pecorino & Rocket

Butternut Squash Sage & Mascarpone Pithivier (Contains Gluten, Dairy)

Cavatelli Boscaiola with Bacon, Tomato & Cream

Wild Mushroom Ravioli with Pumpkin Sauce, Hazelnut & Sage

SOUP KETTLE

Sweet Corn Chowder with Lemon & Saffron

BREADS & FRUITS SHELVES

Mini Baguettes, Round Rolls, Wholewheat, Soy Linseed, White, French Baguette

Whole Fruit, Apple (Smith & Delicious), Orange, Banana, Nectarine, Pear Paradise, Berries Seasonal, Rambutans/Lychees, Grapes, Peach

Sliced Fruit, Watermelon, Rockmelon, Honeydew, Pineapple, Pawpaw, Pink Grapefruit, Kiwi, Dragon Fruit, Orange, White Grapefruit, Mango, Passionfruit

CANAPÉ

Grilled Nectarine, Honey, Brie Cheese, Upland Cress

Kingfish Tataki, Cucumber, Avocado, Beetroot, (Contains Fish, Shellfish, Soy)

Salmon Mousse, Gin Compressed Cucumber Ribbon (Contains Gluten, Fish, Alcohol)

Brochettes Quail, Almond Stuffed Date, Red Onion, Bocconcini, Shiitake (Contains Nuts, Dairy, Alcohol)

CAVIAR ON SUSHI

Caviar Station

Ocean Trout Caviar, Scampi Roe, White Sterling, Bloody Shiraz Pearls Wasabi Tobiko Potato Blinis, Crème Fraîche, Chives

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DESSERT

INDIVIDUAL DESSERTS

Praline Financier, Passion Fruit Cream
Tart Banana Caramel
Pistachio Strawberry
Peanut Butter Mousse
Puff Pastry Apricot Pistachio
Coconut Slice Malibu Chantilly
Assorted Macaroons
Assorted Choux

DESSERT IN GLASS

Limoncello Tiramisù
Spiced Tropical Crèmeux Seasonal Fruit Salsa (VE, GF)
Croquembouche
Chocolate Lollipops
Macaroon Tower

LARGE CAKES & TARTS

Tart Salted Mixed Nuts
Passion Fruit Milk Chocolate Delice
Fruit Triple
Cappuccino Cheesecake
Coconut Cake Baileys Crèmeux

HOT DESSERTS

Cinnamon Croissant Pudding
Berry Apple Crumble
Crêpes

ACTION STATION

Fairy Floss

CONDIMENTS

Candy Shop
Brownies
Marshmallow
Sauces
Berries
Mini Donuts

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INDIAN

Kadai Prawn, Saag Paneer (V), Chana Dal (V), Peas & Cumin Rice, Naan / Cheese Naan / Garlic Naan, Papadam

CONDIMENTS

Mint Raita, Mango Chutney, Pickled Onion, Vegetable Raita, Tamarind Chutney, Lime Pickle, Mix Vegetable Pickle

ASIAN

Riceberry / White Rice

Spanner Crab Fried Rice with Dried Scallop (Contains Shellfish)

Wok Fried Flat Rice Noodles with Wagyu Beef, Bean Sprout & Chive (Contains Shellfish)

Chicken Cashew Nuts with Chilli Jam & Green Shallot (Contains Gluten, Sesame, Shellfish)

Stir Fried Black Pepper Beef with Medley Pepper (Contains Sesame, Gluten)

Lobster Typhoon Shelter Style (Contains Shellfish)

Braised Lettuce with Shiitake with Mushroom Gravy (Contain Soy, Gluten)

W.A. Abalone & Conpoy in Superior Broth (Contain Soy, Gluten)

Double Boil Black Chicken Soup with Red Date & Goji Berry (Contains Shellfish)

Salted Egg King Prawns

BBQ

Roasted Duck

Char Siu / Crispy Pork

Teochew Braised Squab with Chilli & Garlic Vinegar

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

Chilled XO Seafood Salad

Laab Mushroom - Thai Style Spicy Mushroom Salad

SUSHI

NIGIRI

Salmon

Bluefin (Toro)

Kingfish Belly

Seared Scallop

SASHIMI

Lobster

Scampi

Bluefin

Imperadore

Salmon

Kingfish

HAND ROLL

Uni Ikura

Negi Toro

Epi Hand Roll

SPECIALS

Uni Ikura Poke

Foie Gras Poke

Wagyu Tataki

HOSOMAKI ROLL

Avocado Mini

Salmon Mini

SUSHI ROLL

Salmon Avocado

Chicken Katsu

Dragon Roll

Caterpillar Roll

Rainbow Roll

SALAD

Seaweed Salad

Surf Clam Salad

Baby Octopus Salad

Scallop Sutamina

PICKLES

White Ginger

Pink Ginger

Pickle Cucumber

Pickle Radish

SOUP

Lobster Miso