



THE FULLERTON HOTEL
SYDNEY

Christmas Buffet

Fresh Australian Seafood

Abrolhos Island Scallops, Australian Tiger Prawn, Salmon Sashimi, Morton Bay Bugs,
Local Wild Caught Clams

Served with Chili Ginger Soy and Cocktail Sauce

The Australian Deli

Locally Produced Coppa, Prosciutto, Wagyu Beef Bresaola, Salami, Spicy Mortadella,
Smoked Duck Breast *gf*, Grilled Anti Pasti *v gf*,

Green Olives and Black Marinated Olives Sonoma Bread and House-made Dips

Australian Cheeses

Truffle King Island Brie, Holy Goat La Luna, Xavier David Brillat Savarin, Pyengana Cheddar, King
Island Brie Blue, Quince Paste, Malfroys Honeycomb, Crusty Bread and Homemade Lavosh

Harvest Salad Bar

Grilled Peaches, Rocket and Spinach Salad with Caramelized Walnuts and Cranberries *v gf*

Tossed Caesar Salad, Sourdough Croutons, Anchovies, Parmesan and Bacon

Salad Niçoise with Albacore Tuna Tataki, Olives and Hens Egg *gf*

Green Papaya and Mango Salad with Thai Dressing *v gf*

Roasted Pumpkin and Kale Salad with Persian Feta, Toasted Almonds and Pomegranate *v gf*

“Make Your Own Salad” Bowl

Heirloom Tomato, Cucumber, House Marinated Olives, Shaved Fennel, Chickpea, Corn,
Soba Noodles, Edamame, Spanish Onion, Mesclun, Rocket

With Sesame, Honey Mustard and Caesar Home-made Dressing

Hearty Soup

Truffle Cauliflower Soup *gf v*

Cognac Spiked Crustacean Bisque

Served with Sonoma Bread

Omelette Atelier

Smoked Egg Omelette Spanner Crab

Honey Glazed Ham and Crispy Sage Omelette



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The Christmas Carvery

Honey and Bourbon Glazed Berkshire Ham with Pineapple
Slow Cooked Native Pepper Rubbed Angus Prime Rib *gf*
Sous Vide and Roasted Turkey Breast with Native Herbs and Spices

Accompanied with a choice of

Duck Fat Potatoes with Lemon and Parsley

Roasted Root Vegetables and Sprouts

Sweet Potato Mash and Crispy Sage

Cumin Roasted Dutch Carrots

Served with Spiced Apple Sauce, Cranberry Sauce, Mustards, Tahini Yogurt and Gravy

Hot Australian Seafood

Tasmanian King Salmon, Humpty Doo Barramundi and Poached Mussels

Served with Prawn Bisque

Parmesan Wheel Tossed Potato Gnocchi

Sautéed Spinach, Confit Tear Drop Tomato and Creamy Truffle Porcini Sauce

Braised Riverina Wagyu Beef Brisket *gf*

Chili and Garlic Bok Choi and Fragrant Jasmine Rice

Slow Roasted Rosemary-Juniper Berry Lamb Rump *gf*

Green and White Beans Cassoulet, Lemon Myrtle Confit Tomatoes

Christmas Kids Corner

Crumbed Chicken Tenderloin

Mini Beef Sliders

Fish and Chip Baskets

Veggie Noodle Boxes

Baked Mac & Cheese

gf indicates items that can be made gluten-free | *v* indicates vegetarian

Please inform our food & beverage attendants if you have any dietary requirements



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Festive Sweets

Fullerton Gingerbread Bell Tower

Santa's Spiced Choux au Craquelin

Pistachio and Raspberry Panna Cotta

Mango and Passionfruit Cheesecake

"The Nutcracker" - Double Chocolate Fudge Brownie

"Mistletoe" - Eggnog Fruit Cake

Summer Fruit Pavlova with Mulled Berries

Strawberry and Cream Swiss Roll

Assorted Macarons

Chocolate and Cherry Pudding Cake

Lemon-Ginger Scones | Orange Cranberry Scones

Served with Cream and House-made Jam

Soft Serve Ice Croissant Cream Station

Chocolate Coated Croissant | 100's and 1000's Coated | Plain

Beverage Package

Inclusive of 3 hours House Beers, Wines, Cocktails, Mocktails, Juices and Soft Drinks

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