

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

CHRISTMAS DAY LUNCH

AVAILABLE MONDAY 25TH DECEMBER 12:30PM - 3PM

\$520 per adult | \$260 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 Kingfish, Ouzo Marinated Kingfish Ceviche Trout Pearls, Dressed Crab, Nam Jim Green Lipped 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)

Savoy Cabbage Pear Pecan Slaw (Contains Egg, Nuts)

Smoked Spanish White Bean, Coriander, Jalapeño, Grilled Corn (Contains Pork)

Minted Potato & Wholegrain Mustard Salad (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 Rilletes, 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

Torched 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, Plum & Ginger Glazed Christmas Ham, Italian Sausage & Sage Stuffing (Contains Pork), Chestnut, Pistachio & Cranberry Stuffing (V) (Contains Nuts)

Brined Turkey Crown, Cranberry Sauce, Gravy

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

Roasted Potatoes, Roasted Onions & Mustard

Maple Glazed Root Vegetables

Buttered Festive Greens (Contains Dairy)

Brussels Sprouts with Pancetta & Hazelnut (Contains Pork, Dairy, Nuts)

Margherita Pizza, Prosciutto, Truffle, Pecorino & Rocket

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

Kangaroo Pie with Wild Mushroom & Pepperberry (Gluten, Dairy, Alcohol)

Cannelloni - Kumara, Provolone, Nutmeg (Contains Dairy, Gluten, Egg)

Truffled Mushroom Cavatelli

SOUP KETTLE

Ginger Spiced Sweet Potato Soup

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

Wood Fired Prosciutto Wrapped Chipolatas (Contains Pork)

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

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

Stracciatella, Blood Orange, Coriander Seeds, Lavender Oil (V) (Contains Dairy)

Torched Salmon Nigiri, Ponzu, Kewpie & Chive

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DESSERT

INDIVIDUAL DESSERTS

Pistachio Financier Balsamic Strawberry
Tart Pineapple Cheesecake
Milk Chocolate Raspberry Slice
Tart Miso Butterscotch Apple
Twisted Bounty
Yoghurt Mix Berries Delice
Assorted Macaroons
Assorted Choux

DESSERT IN GLASS

Caramelia Crèmeux Mango Apricot Compote (GF)
Chocolate Avocado Mousse Hibiscus Berry Compote
(VE, GF)
Macaroon Tower
Christmas Tree Choux
Gingerbread House
Fruit Mince Pies
Christmas Cookies
Fruit Cake
Christmas Pudding

LARGE CAKES & TARTS

Tart Keylime
Rich Chocolate Cake
Fruit Triple
Raspberry Sour Cream Cheesecake
Lemon Cake, Citrus Chantilly Toasted Meringue

CHRISTMAS YULE LOGS

Coffee Mascarpone
Traditional Buttercream Log
Tonka Bean Milk Chocolate Yule Log

HOT DESSERTS

Panettone Pudding
Sticky Date Pudding
Crêpes

ACTION STATION

Build Your Own Eton Mess

CONDIMENTS

Candy Shop
Brownies
Marshmallow
Sauces
Berries
Mini Donuts

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INDIAN

Lamb Korma, Malai Chicken Tikka, Paneer Butter Masala, Dal Tadka, Saffron 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

Blue Fin (Toro)

Kingfish Belly

Seared Scallop

SASHIMI

Lobster

Bluefin Tuna

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

Spider 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