Christmas Menu

Adult $199pp | ALL Accor+ Explorer $178pp
12-15 year old $85pp
4-11 year old $50pp
Kids under 3 eat free
Includes a 2-hour beverage package
Upgrade to a bottle of Veuve champagne for $125

Seafood on Ice

Queensland tiger prawns (A) (GF, DF)
Premium grade, peeled on request at live station

Sydney rock oysters (A) (GF, DF)
Local, briny for freshness

New Zealand green-lip mussels (I) (GF, DF)
Chilled with native finger lime drizzle

Tasmanian smoked salmon rosettes (A) (GF, DF)
With capers and dill

Sauces & Dressings

Mignonette dressing (V, GF)
Chilli vinaigrette (V, GF)
Tomato salsa (V, GF)
Cocktail sauce (V, GF)
Tartare sauce (V, GF)
Japanese dressing (V, GF)
Lemons

VG = Vegan | V = Vegetarian | GF = Gluten Free | DF = Dairy Free
A = Australian seafood | I = Imported seafood | M = Australian & Imported

Our kitchen contains traces of nuts, dairy, gluten products, and seafood.
Please note the following surcharges occur: 10% on Sundays and 15% on all Public Holidays.

Soup

Roasted butternut pumpkin soup (V, GF)
With macadamia oil drizzle and toasted pepitas

Salad Bar

Mixed Greens
Baby spinach, rocket, shredded cos lettuce

Proteins
Grilled chicken (GF, DF)
Marinated tofu (V, GF, DF)
Grilled octopus (GF, DF)

Vegetables
Heirloom tomatoes
Roasted beetroot
Cucumber
Quinoa
Cherry tomatoes
Pickled carrots

Toppings
Macadamia feta (nut-free option)
Pomegranate seeds
Edible flowers
Basil

Dressings
Lemon myrtle vinaigrette (V, GF)
Honey soy dressing (V, GF)
Balsamic vinaigrette (V, GF, DF)

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Hot Buffet

Baked salmon (A) (GF, DF)
With Béarnaise sauce, dill and lime

Roasted chat potatoes (V, GF, DF)
With rosemary and lemon olive oil

Californian beef brisket (GF, DF)
With mustard jus

Grilled broccolini and Brussels sprouts (GF, DF)
With honey and macadamia nuts

Carving Station

Honey mustard-glazed leg ham (GF, DF)
Sliced fresh

Roasted turkey breast (GF, DF)
With native herb crust (rosemary, lemon myrtle)

Slow-roasted lamb shoulder (GF, DF)
With wattleseed jus

Sauces

Apple sauce
Cranberry sauce
Plum sauce
Gravy
Native mint chutney (V, GF)

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Dessert Buffet

Christmas pudding (V)

Christmas pavlova (V, GF)

Assorted tartlets

Cakes

Petite fours

Christmas panettone

Seasonal fruit platter (V, GF)

Australian cheese board (V, GF)

Lolly bar

Chocolate fountain
Served with strawberries and watermelon

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