

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 DINNER

AVAILABLE MONDAY 25TH DECEMBER 5:30PM - 10:30PM

\$320 per adult | \$160 per child

ICE WELL

QLD Tiger Prawns, Rock Oysters, Lobster Tails, Moreton Bay Bugs, Black Mussels, Scallop Tartare, Clams

COLD

Blue Swimmer Crabs, Alaskan King Crab Legs, Spanner Crabs, Green-lipped Mussels, Nam Jim, Smoked Salmon, Yellow Beetroot & Davidson Plum Cured Kingfish, Trout Pearls

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

Savoy Cabbage Pear Pecan Slaw (Contains Eggs, Nuts)

Roasted Butternut Pumpkin, Grilled Peppers, Chickpea, Rocket & Feta

Risoni, Kalamata Olives, Artichoke, Lemon Ricotta, Parsley Oxheart Tomato, Pickled Onion, Tarragon Dressing & Goat Curd

Potato Salad, Dill Cream, Mustard, Cornichons

Saffron Couscous, Coriander, Mint, Pistachio, Pomegranate Citrus Dressing

CHEESE

Triple Cream, Gouda, Ford Farm Cave Aged Cheddar, Ash Goat Cheese, Camembert

CHARCUTERIE

Chicken Liver Pâté, Duck Orange Pâté, Country Terrine en Croûte, Rabbit Terrine, Pork Rillettes, Red & White Currants

SLICER & EXTENDED CHARCUTERIE

Jamón Ibérico, Wagyu Bresaola, Truffle Boar Salami, Navarro Spanish Salami, Capocollo, Fennel Salami

HOT

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

Butterflied Prawn, Burnt Lime & Chimichurri

Whole Salmon, Vongole Clam Emulsion, Tomato, Herbs

Roast Turkey, Plum & Lime Glazed Christmas Ham, Italian Sausage & Sage Stuffing, Chestnut, Sausage & Apricot Stuffing, Pistachio & Cranberry Stuffing (V)

Beef Ribeye & Native Wildfire Spice Rub

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

Smoked Paprika Baked Potatoes, Chorizo Powder & Coriander

Seafood Paella

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

Char Grilled Quail, Charred Leek, Confit Tomato, Pickled Onion

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

Margherita Pizza, Prosciutto, Truffle, Pecorino & Rocket

Butternut Squash Sage & Ricotta Pithivier

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

EPICUREAN

CHRISTMAS DAY DINNER

AVAILABLE MONDAY 25TH DECEMBER 5:30PM - 10:30PM

\$320 per adult | \$160 per child

DESSERT

INDIVIDUAL DESSERTS

Praline Financier, Passion Fruit Cream
Salted Pecan Tart
Brownie Vanilla Bavaois
Tart Earl Grey Hazelnut
Twisted Snickers
Raspberry Coconut Slice
Assorted Macarons
Assorted Choux

DESSERT IN GLASS

Vanilla Panna Cotta Macerated Berries (GF)
Blackcurrant Custard Cherry Compote (VE, GF)
Christmas Cupcakes
Smash Chocolate Tree
Gingerbread House
Fruit Mince Pies
Christmas Cookies
Fruit Cake
Christmas Pudding

LARGE CAKES & TARTS

Tart Mix Berry Frangipane
Carrot Cheesecake
Cherry Triple
Baked Cheesecake
Coconut Cake Baileys Crèmeux

CHRISTMAS YULE LOGS

Black Forest Yule Log
Berries & Cream Log

HOT DESSERTS

Chocolate Croissant Pudding
Berry Apple Crumble
Crêpes

ACTION STATION

Build Your Own Eton Mess

CONDIMENTS

Candy Shop
Brownies
Marshmallow
Sauces
Berries
Mini Donuts

EPICUREAN

CHRISTMAS DAY DINNER

AVAILABLE MONDAY 25TH DECEMBER 5:30PM - 10:30PM

\$320 per adult | \$160 per child

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

Yang Zhou Fried Rice (Contains Pork, Shellfish)

Singapore Noodles with BBQ Pork & Prawn (Contains Shellfish)

Kung Pao Chicken with Peanut & Dried Chilli (Contains Fish)

Stir Fried Cumin Lamb with Leek & Onion (Contains Fish, Gluten)

Braised Lobster with Ginger Shallot (Contains Shellfish)

Wok Fried Green Bean with Pickle Olive

Pho Beef Soup (Contains Shellfish)

Malaysian Laksa

Deep Fried King Prawn with Tamarind Sauce

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

Jellyfish Salad with Sesame Oil (Contains Shellfish, Sesame)

Lao Hu Cai - Tiger Salad

SUSHI

NIGIRI

Bluefin Tuna

Fried Prawn

Salmon Belly

SASHIMI

Salmon

Kingfish

Bluefin Tuna

Scampi

SHIP SUSHI

Inari Mushroom

Tobiko

SPECIALS

Octopus Salad

Wagyu Tataki

HOSOMAKI ROLL

Cucumber Mini

Crab Mini

SUSHI ROLL

Salmon Avocado

Chicken Katsu

Vegetarian Roll

Hill Sushi

SALAD

Surf Clam Salad

Seaweed Salad

Scallop Sutamina

Spinach Mushroom

PICKLES

White Ginger

Pink Ginger

Pickle Cucumber

Pickle Radish