



SAMPLE MENU

SHARED STYLE

ANTIPASTI

Sydney rock oysters (df, gf)

Oscietra caviar + crème fraîche tart (gf)

Olive ripiene

Summer tomato + mozzarella bruschetta (vg)

Crystal blue prawns, salsa rosa (gf)

Marinated sardines, candied lemon (gf)

Mushroom arancini, truffle mayo (gf)

Gnocco Fritto

Prosciutto di San Daniele, mortadella, acciatore salami

PRIMI

Raviolo di Aragosta

Lobster raviolo, shellfish bisque, oscietra caviar, chive oil

SECONDI

Porchetta

Fennel + rosemary roast Gooralie pork belly (df, gf)

Roast kipfler potatoes, honey carrots, jus + witlof, rocket + parmesan salad

DOLCI

Gingerbread house

Panettone, mascarpone cream

Pistachio + ricotta cannoli

Tropical fruit pavlova (gf)

Snowman macaron (gf, n)

Lemon crostata

Fruit mince pie (n)

Mixed berry trifle

Panna cotta, strawberry, watermelon + lime (gf)

df dairy free | gf gluten free | n contains nut | v vegan | vg vegetarian



BEVERAGES

Perrier-Jouët Grand Brut NV

Cantina Valle Isarco Classic Pinot Grigio DOC 2024

Poderi La Capella Vermentino 'Oriana' 2021

Cerbaia Rosso Di Montalcino DOCG 2022

Brandini Barolo del Comune di La Morra DOCG 2021

Bellini Carafe

CELEBRATE AND RESTORE: YOUR TICKET HELPS PLANT A TREE!

In keeping with Emporium Hotels' dedication to protecting the environment, we've partnered with Reforest to make a meaningful impact on climate action. Every attendee will help restore a critically endangered subtropical rainforest in the Sunshine Coast hinterland.

Scan to track the progress.

