

YOU'RE
INVITED

DEC 25TH
12 PM



CHRISTMAS LUNCH

Traditional Christmas Lunch Buffet

3½ Hour Beverage Package

Visit from Santa with a small gift for the kids

Roving Jazz Band Playing

\$285 per adult | \$195 per teen (13-17 years)

\$150 per child (3-12 years) | Under 3 are free



AMORA
HERENCIA

RIVERWALK MELBOURNE



ANTIPASTO & BREADS

Artisan Breads with salted butter
Premium Continental Charcuterie
& **Cured Meats**,
accompanied by gourmet
condiments and pickles

SALADS

Garden Cos Salad
with vine-ripened tomato,
cucumber, red onion,
bocconcini pearls
& aged modena balsamic (v,gf)
Spiced Roasted Cauliflower
pomegranate, toasted
pistachio, baby spinach, and
tahini-lemon dressing (vg,gf)
Ancient Grains
with farro, Israeli couscous, red
radish, roasted zucchini, tamari
seeds
& red currants (vg)

CHEF'S CARVING STATION

Orange & Honey Glazed
Champagne Ham
with traditional apple sauce (gf)
Roast Turkey Breast
with cranberry sauce (gf)
Roasted Whole Chicken
with variety of mustard (gf)
Roasted Beef Sirloin
with gravy and mashed potatoes (gf)

SEAFOOD

Salmon Gravlax
elegantly paired with capers, sour cream &
pickled cocktail onions (gf,df,i)
Freshly Shucked Pacific Oysters,
served on ice with lemon wedges & classic
mignonette (gf,df,a)
Poached Tiger Prawns
chilled and served with marie rose sauce
(gf,df,a)
New Zealand Mussels
on the half shell, delicately marinated (gf,df,i)
Marinated Baby Octopus
with romesco sauce & roasted capsicum,
pickled red onions (gf,df,i)

SERVED WARM

Oven-baked Atlantic Salmon
with blistered cherry tomatoes, charred
asparagus, and citrus beurre blanc (gf,a)
Slow-roasted Lamb Legs,
served with heirloom root vegetables,
green beans, and golden pan jus (gf)
Roasted Pork Belly
with dutch carrots, baby capsicum & spiced
apple cider-maple glaze (gf,df)
Pumpkin & Ricotta Ravioli
in a brown butter sauce, sage, cherry
tomatoes, finished with shaved parmesan (v)
Roasted Chat Potatoes
with confit garlic and rosemary (vg,gf)
Caramelized Kent Pumpkin
with pomegranate, feta crumbs & citrus
honey drizzle (v,gf)
Steamed Broccoli
with cranberry agrodolce sauce (vg,gf)

gf - gluten free | df - dairy free | vg - vegan | v - vegetarian |
a - seafood is from Australia | i - seafood is imported
m - seafood has mixed origins



SWEETS

Mini Pavlovas

with summer berries (v,gf)

Assorted Profiteroles

Mini Boutique Tarts

Macarons

Flourless Chocolate Cake (gf)

Christmas Pudding | Fruit Mince Tarts

Fresh Seasonal Fruit Platter (vg,gf)

Local & Imported Cheese Selection

with dried fruits, nuts & crackers (gfa)

CHOCOLATE FOUNTAIN STATION

featuring a flowing fountain of smooth chocolate.

Dip your favourite treats like: Fresh fruits

(strawberries, bananas, pineapple),

marshmallows and cookies

FRESHLY BREWED COFFEE & TEA

INCLUDED DRINKS

Carlton Draught | Great Northern Super Crisp | Cascade Premium Light

Frankie Sparkling Brut NV

Até Pinot Grigio | Até Sauvignon Blanc | Até Chardonnay

Até Rosé | Até Shiraz

Assorted Soft Drinks | Assorted Juices

additional drinks available to purchase on the day