

# FESTIVE

## SEASON

### EPICUREAN

Please note, all special festive offers including set menus, à la carte menus & special price menus are not to be used in conjunction with any other discount or offer.

Please note a 1.15% 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 EVE DINNER

AVAILABLE TUESDAY 24<sup>TH</sup> DECEMBER 5:30PM - 10:30PM

\$320 per adult | \$160 per child

\*Includes a glass of selected beverage per adult and unlimited selection of soft drinks and juices per child.

### ON ICE

Queensland Tiger Prawns, Sydney Rock Oysters, Pacific Oysters, Half Rock Lobster, Moreton Bay Bugs, Black Mussels, Blue Swimmer Crab, Alaskan Crab Legs, Jonah Crab Claws, Yabbies

### KITCHEN

Greenlip Mussels, Salmon Pastrami, Smoked Trout, House Cured Davidson Plum Kingfish, Ouzo Marinated Kingfish, Scallop Ceviche

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

Watermelon & Tomato Salad with Watercress & Aged Balsamic

Quinoa Salad with Rocket, Dukkah, Pickled Pomegranate & Feta Cheese

Spinach Salad with Apple & Goat Cheese Salad, Mustard Dressing

Heirloom Tomato, Peaches, White Bean & Hazelnut

Roasted Cauliflower, Brussels Sprout & Chickpea Salad with Sherry Vinaigrette

Sweet Potato & Pumpkin Salad with Feta Cheese & Maple Dressing

### CHEESE & CHARCUTERIE

Triple Cream Brie, Gouda, Azul de Valdeón, Surprise Bay Cheddar, Camembert, Taleggio

Chicken Liver Pâté, Duck Orange Pâté, Country Terrine, Rabbit Terrine, Pork Rilette, Duck Rilette

Carved Prosciutto, Bresaola, Truffle Boar Salami, Coppa, Pastrami

### DIPS & MEZE

Baba Ganoush, Olive Tapenade, Muhammara, Beetroot, Taramasalata, Tzatziki, Manakeesh, Crudité Heirloom Vegetables

### WESTERN KITCHEN

Maple Glazed Root Vegetables, Cranberries, Pistachio Crumbs

Baked Oyster with Miso, Butter & Herb Baked Oyster

Grilled Broccolini, Roasted Pepitas, Preserved Lemon, Chilli Dressing

Roast Turkey & Cranberry Sauce & Gravy, Italian Sausage & Sage Stuffing; Chestnut & Apricot Stuffing (V)

Orange Marmalade & Clove Glazed Christmas Ham

Beef Ribeye with Native Wildfire Spice Rub & Yorkshire Pudding, Red Wine Jus

Whole Baked Tasmanian Salmon in Paperbark with Lemon & Thyme

Grilled Whole Chicken, Sumac, Lemon, Pickled Onion & Confit Tomatoes

Roasted Désirée Potatoes, Onion, Garlic & Rosemary Salt (V)

Grilled Lobster Tail with Finger Lime Butter Sauce

Crispy Cauliflower, Sticky Chilli Sauce, Almonds, Coconut

Roasted Sweet Potato & Carrot Soup

Spinach & Feta Pide, Wagyu Beef & Confit Lemon Pide, Tomato & Mozzarella Panzerotti

Orecchiette with Italian Sausage, Broccoli & Pecorino

Busiate alla Norma (V)

### BREADS & FRUITS

Mini Baguettes, Round Rolls, Wholewheat, Soy Linseed, White, French Baguette

Whole Fruit - Apples, Orange, Banana, Nectarine, Pear Paradise, Peach, Plum

Sliced Fruit - Watermelon, Rockmelon, Honeydew, Pineapple, Pink Grapefruit, Kiwi, Orange, White Grapefruit, Passionfruit

### CANAPÉS

Scallop Tartar, Passionfruit, Compressed Qukes

Brie, Cranberry, Chervil (V)

Salmon Mousse, Gin Compressed Cucumber Ribbon

Roast Beef, Blue Cheese, Mushroom, Red Vein Sorrel

Torched Salmon Nigiri, Teriyaki, Kewpie & Salmon Roe

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### ASIAN KITCHEN

Purple Rice & White Rice  
Pineapple Fried Rice with Lap Chong & Cashew Nut  
Mee Goreng with Prawn & Calamari  
Honey & Soy Glazed Chicken Wing  
Sweet & Sour Pork with Pepper & Onion  
Braised Lobster with XO Sauce  
Wok Fried Kai Lan with Ginger Sauce  
Spanner Crab & Corn Egg Drop Soup  
Bun Rieu (Vietnamese Tomato Soup with Minced Freshwater Crab)

### BBQ

Roasted Duck  
Char Siu Crispy Pork Belly  
Soy Chicken

### DIM SUM

Chicken Feet  
Pork Spare Ribs  
Bean Curd Roll  
BBQ Pork Bun  
Pork & Prawn Siu Mai  
Har Gow  
Vegetable Dumpling  
Custard Bun

### SALAD

Vietnamese Spring Roll (Prawn & Tofu)  
Cold Poached Chicken with Lao Gan Ma Chilli & Sesame

### INDIAN KITCHEN

Matar Pulao  
Chicken Tikka Masala  
Paneer Tikka  
Jeera Aloo  
Vegetable Korma  
Naan / Garlic Naan  
Papadam

### CONDIMENTS

Mint Yoghurt  
Mango Chutney  
Tamarind Chutney  
Vegetable Raita  
Red Onion Pickle  
Mixed Vegetable & Lime Achar

### JAPANESE

#### NIGIRI

Salmon  
Tuna  
Kingfish  
Japanese Eel  
Octopus

#### SASHIMI

Salmon  
Tuna  
Scallop  
Kingfish  
Scampi

#### SHIP SUSHI

Inari Kani (Crab)  
Inari Mushroom  
Inari Tobiko

#### SPECIALS

Sashimi Salad  
Salmon Belly  
Surf Clam  
Squid Salad

#### HOSOMAKI

Takuan  
Crab Stick

#### SUSHI ROLL

Salmon Avocado  
Chicken Katsu Cucumber  
Eel Cream Cheese Cucumber  
Vegetarian Futomaki

#### SALAD

Seaweed Salad  
Scallop Sutamina

#### PICKLES

White Ginger  
Pink Ginger  
Pickled Cucumber  
Pickled Radish

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### PASTRY KITCHEN

Hazelnut Crèmeux, Mango Apricot  
Pistachio & Rose Panna Cotta

### INDIVIDUAL DESSERTS

Date Cake Ginger Crèmeux  
Deliche Yoghurt Berry  
Chocolate & Blood Orange Vegan Tart (Vegan)  
Assorted Macaroons  
Assorted Choux  
Christmas Cookies with Blond Aryola  
Mince Pies  
Festive Cupcakes Towers  
Stollen  
Black Forest, Cherry Compôte, Double  
Fermented Chocolate

### CAKES

Citrus White Chocolate Cheesecake  
Dark Bûche de Noël, Single Origin Coffee, Raspberry Gel  
White Bûche de Noël, Vanilla Chiffon Roll, Almond Coconut  
Vanilla Truffle, Champagne Gel, Fruit of the Sun  
Mixberry Crumble, Orange & Rhubarb Tart

### HOT DESSERTS

Panettone Pudding  
Crêpe Suzette

### ICE CREAM

Christmas Pudding Ice Cream  
Honey & Pistachio Ice Cream  
Belgian Chocolate Ice Cream  
Vanilla Bean Ice Cream  
Raspberry Sorbet with Toppings

### CONDIMENTS

Crème Anglaise  
Mixed Berry Compôte  
Caramel Sauce  
Chocolate Sauce  
Wafer Cones  
Chocolate Brownies

### BERRIES

Strawberries  
Blueberries  
Raspberries  
Blackberries  
Redcurrant

### CANDY JARS

Snakes  
Gummy Bears  
Jellybeans  
Lollipop  
Jaffas  
Freckles  
Marshmallow  
Cotton Candy