

THE GRACE
SYDNEY

CHRISTMAS MENUS

SET MENU & BUFFET

2026

SET MENU

ENTRÉE

Slow-cooked veal with fried capers, rocket leaves, balsamic reduction and tuna sauce (gf, df)

Poached prawns with cucumber, celery, pomegranate, herb salad and lemon dressing (gf, df)

Heirloom Tomato carpaccio with whipped fetta, pickled onion and basil (gf, v)

MAINS

Duck Maryland with potato mille-feuille, cherries and jus

Barramundi with pea mash, Dutch carrots and mint

Roast pumpkin, ricotta and spinach crepes with liquid Parmigiano Reggiano, cranberries and sage (v)

DESSERT

Apple strudel and vanilla sauce

Warm chocolate fondant with strawberry and vanilla ice cream

Petit fours

INCLUSIVE OF TEA & COFFEE

AVAILABLE BETWEEN 02 NOVEMBER - 18 DECEMBER 2026

A MINIMUM OF 20 GUESTS IS REQUIRED. THIS MENU IS AVAILABLE MONDAY TO SATURDAY, WITH A 10% SURCHARGE APPLYING TO SATURDAY BOOKINGS

(gf) gluten free (v) vegetarian (vg) vegan (df) dairy-free

Whilst we will endeavour to accommodate all requests, due to the nature of the kitchens, we cannot ensure all dishes will be free from allergen traces. Menu subject to change.

TRADITIONAL BUFFET

BUFFET MENU

SALADS & SIDES

Roasted cauliflower salad with herbs, cranberry & almond (gf, df)

Baby spinach salad with fennel, pomegranate, cherries & herbs (gf, df)

Mash potatoes

Roasted vegetables

MAINS

Traditional glazed Christmas leg of ham (gf, df)

Slow-cooked roasted beef with jus (gf, df)

Baked Tasmanian salmon Mediterranean style (gf, df)

Alternatively, replace one main with a vegetarian option:

Conchiglie with Italian mix mushroom ragu,
smoked mozzarella and cranberry gremolata (v)

DESSERTS

Fresh fruit platter

Petit fours

INCLUSIVE OF TEA & COFFEE

ADD-ONS

Seafood Sydney Rock Oysters & prawns | \$POA

3-hour bottomless drinks | \$POA

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MODERN BUFFET

BUFFET MENU

SALADS & SIDES

Roasted cauliflower salad with herbs, cranberry & almond (gf, df)

Baby spinach salad with fennel, pomegranate, cherries & herbs (gf, df)

Roasted country potatoes (gf, df)

Baked vegetables (gf, df)

MAINS

Steamed Barramundi with coconut, lime and lemongrass (gf, df)

Roasted chicken with tomato, mushrooms, olives and capers (gf, df)

Slow-cooked roasted beef with beef jus (gf, df)

Alternatively, replace one main with a vegetarian option:

Conchiglie with Italian mix mushroom ragu,
smoked mozzarella and cranberry gremolata (v)

DESSERTS

Fresh fruit platter

Petit fours

INCLUSIVE OF TEA & COFFEE

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