

Dine, Laugh & Celebrate Christmas Lunch at

poolhouse  
BAR & KITCHEN

Darwin Airport Resorts

Christmas  
LUNCH PARTY

DECEMBER 25 12.30 - 3.30PM

Bookings Open!  
Reserve Now and Celebrate Big!

(08) 8920 3411

Gusde.ARIYUDHA@accor.com

  
DARWIN  
AIRPORT RESORTS

NOVOTEL  
DARWIN AIRPORT

MERCURE  
HOTEL  
DARWIN AIRPORT RESORTS

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# poolhouse

BAR & KITCHEN

Experience the new Poolhouse this  
Christmas Day – the perfect spot to  
celebrate in tropical style

## ADULT

\$225

3H house beverage included  
Spirits available for purchase

## TEEN

*13-17 years*

\$145

Soft drinks included

## KIDS

*6-12 years*

\$75

Soft drinks included  
Santa visit & gifts included

- Free Pool Access: Enjoy complimentary access to our central pool on Christmas Day.
- Complimentary Festive Cocktail at the Poolside after Lunch.
- Lucky Draw Winners: Two lucky guests will enjoy a 3 HRS of ultimate relaxation in our exclusive poolside cabanas—absolutely free on Christmas Day!
- Exclusive Room Discounts: Get a special 50% discount on rooms off the best available rate to stay on Christmas Day (T&C applied).
- Complimentary Parking: Enjoy free parking for the day.
- Photos and videos will be taken during the event. By attending, you consent to Darwin Airport Resort capturing your image and using it for social media promotional purposes.

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# pöolhause

BAR & KITCHEN

## CHRISTMAS MENU

### COLD CUTS & TERRINES

Selection of Terrines with Chutney and Pickles - Chicken and Port, Pork and Bacon, Cheese and Vegetable  
Charcuterie Board with Fresh Bread & Accompaniments - Prosciutto, Salami, Bresaola, Mortadella, Smoked Ham, Smoked Duck  
Chargrilled and Marinated Vegetables | V  
Cured Marinated Local Snapper | Citrus and Basil Dressing  
Vegetable Crudités - Olive Tapenade, Anchoiade, Soft Cheese and Basil | V

### SOUP

Honey Roasted Pumpkin - Smoky chipotle granola and sourdough | V

### SALADS

Classic Garden Salad | V  
Spinach, Avocado, Pomegranate, Walnut and Apple Christmas Salad | V  
Heirloom Tomato Salad - Basil, marinated feta, black olives | V  
Winter Slaw with Maple-Dijon Dressing | V  
Beef Carpaccio, Rocket Salad, Parmigiano and Semi-Dried Tomatoes  
Potato Salad - Pancetta, eggs, and Cheddar with mustard mayonnaise

### SEAFOOD ON BED OF ICE

Fresh Coffin Bay Oyster, Mignonette, Lemon  
Bloody Mary Oyster Shooter  
Insalata di Mare - Marinated Fish, Mussel and Squid  
Whole-Cooked Prawns, Cocktail Sauce, Lemon  
Mediterranean Octopus Salad  
NZ Marinated Spicy Mussels

\*V Vegetarian





# pöölhause

BAR & KITCHEN

## CHRISTMAS MENU

### LIVE CARVERY STATION

Honey and Maple-Glazed Leg of Ham with Seeded Mustard Sauce  
Traditional Roast Turkey with Cranberry Sauce  
Beef Tallow Potatoes with Rosemary and Garlic  
Steamed Seasonal Vegetables | V

### HOT DISHES

Slow-Braised Beef Cheek in Red Wine Jus, Braised Shallots  
Confit Lamb with Preserved Lemon and Rosemary, Confit Garlic, Lamb Jus  
Grilled Barramundi with Peas à la Française and Hollandaise Sauce  
Silverbeet and Potato Creamy Gratin | V  
Eggplant Parmigiana, Napoli Sauce, Mozzarella and Basil | V  
Honey Roasted Pumpkin Wedges, Walnut and Marinated Goat Cheese | V  
Provencal Vegetable Stew, Adzuki Beans and Chickpeas, Walnut Pesto | V  
Red Duck Curry and Steamed Jasmine Rice

### DESSERTS SELECTION

Yule Log  
Pecan Pie  
Christmas Pudding with Brandy sauce  
Pavlova with Summer Fruits, Chantilly Cream & Passionfruit Coulis  
Chocolate Fountain and Strawberries  
Panna Cotta | Fruit sauce  
Vanilla Crème Brûlée  
Assorted Petit Cheesecakes  
Tiramisu  
Profiteroles  
Fresh Fruit Platter  
Cheese Platter & Crackers

\*V Vegetarian

