

Festive Lunch

Monday to Thursday

Adults | \$98 per person

Children (4 - 12 years) | \$49 per person

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Festive Dates

29 November - 24 December

& 26 December - 5 January

Charcuterie

Sopressa Salami

Finocchiona

Prosciutto

Hungarian Salami

Antipasto

Cornichons, Pickled Onions, Sundried Plum Tomatoes, Pickled Green Jalapenos, Anchovies, Beetroot Relish, Bush Tomato Chutney, Apricot & Quandong Chutney

Olives - Cerignola, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

Rustic Baguette, Ciabatta, Rye Bread, Laugen, Pretzel, Sourdough, Wholemeal & Seeded Bread Rolls, Assorted French Breads

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

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World Cheeses

Semi Matured - Gouda

Matured - Vintage Cheddar

White Mould - Camembert

Blue Mould - Gorgonzola

Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,
Assorted Nuts & Dried Fruits, Walnut & Sundried
Australian Currant Bread

Salad Bar

Smoked Salmon **(S)**, Fennel, Radicchio, Celery,
Orange Dressing

Watermelon & Feta Salad, Ginger Lemon Dressing

Shiitake Salad - Shiitake, Enoki, Miso Dressing

Broccoli & Bacon Salad, Dried Cranberries, Aioli

Cucumber & Edamame Salad, Dill Yoghurt Dressing

Turkey & Avocado Salad, Ranch Dressing

Assorted Dressings & Condiments

Seafood

Finest South Australian Oysters **(S)**

Chilled Queensland Tiger Prawns

Chilled Blue Swimmer Crabs

Mussels, French Vinaigrette

Classic Prawn Cocktail

Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime
Mignonette Dressing, Verjuice, Ponzu, Nam Jim,
Lemon Wedges

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Japanese

Sashimi - Salmon (S), Tuna

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Urakami

Squid & Asparagus Urakami

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki

Tempura Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki

Avocado Hosomaki

Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Pickled Lotus Root, Pickled Daikon, Gojuchang, Sesame Soy Dressing, Wakame

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Asian

Laksa

Stir Fried Asian Greens, Cloud Ear Mushrooms,
Silken Tofu, Oyster Sauce

Wok Tossed Malaysian Sambal Fish

Black Pepper Beef

Mongolian Chicken

Truffle Fried Rice

Seafood Yaki Udon

Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Paneer Methi Malai Mutter - Cottage Cheese,
Green Peas, Fenugreek Flavoured Cashew Gravy

Dal Makhani - Slow Cooked Black Lentils, Tomatoes

Butter Chicken

Chicken Malai Tikka

Kosha Mangsho - Bengal Style Sautéed Lamb, Spices

Bhindi Masala, Stir Fried Okra

Rice & Bread

Saffron & Vegetable Pulao

Tandoori Naan

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,
Mango Pickle, Mixed Vegetable Pickle, Pappadums,
Fryums

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Western

Wild Mushroom Soup

Herb Roasted Butternut, Pepitas, Crème Fraîche

Truffle Mashed Potatoes

BBQ Corn on the Cob

Seafood Gnocchi, Chorizo

Roasted Barramundi, Fennel & Parsley Salsa

Irish Lamb Stew, Root Vegetables

Peri Peri Chicken

Beef Cheek Ravioli, Porcini Mushroom Sauce

Cajun Potato Wedges, Pimento Aioli

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Charred Broccolini, Preserved Lemon

Spiced Moroccan Cauliflower Bites, Mint Mayonnaise

On the Carvery

Roasted Beef

Truffle Roasted Turkey, Bread Stuffing

Rosemary & Garlic Marinated Leg of Lamb

Grilled Turkish Bread

Vegetarian Flat Bread

Yorkshire Pudding

Sauces & Condiments

Roasted Beef Jus, Tasmanian Horseradish,
Apple Sauce, Caramelised Onions, Honey Mustard,
Mint Sauce, Gravy

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Dessert Cube

Cakes

Dark Chocolate & Chestnut Yule Log
Vanilla Mousse Cake, Boysenberry, Candied Fruits
Lemon & Strawberry Gateaux
Decedent Chocolate Cake
Milk Chocolate Mousse, Spiced Crumble

In Glasses & Individuals

Yoghurt Panna Cotta, Cranberry
Assorted Mini Choux
Assorted Cheesecakes Mixed Berries
Green Tea Matcha Cake, Raspberry
Nutella Crème De Pot, Panettone Crumble

Hot Desserts

Christmas Pudding
Pannettone & Candied Fruit Pudding

Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,
Chocolate Sauce, Mango Coulis, Whipped Cream

On Display

Coconut & Lime Vanilla Marshmallow
Blackcurrant Marshmallow
Christmas Chocolate Barks
Christmas Cookies
Panettone
Stollen
Chocolate Cup Cake, Mint Cream
Vanilla Cupcakes, Cherry Cream
Fruit Mince Pies
Pâte de Fruits
Chocolate Tart, Apricot
Spiced Financier, Raspberry
Assorted Pâte De Fruits
Fruit Salad, Assorted Whole Fruits, Assorted Cut Fruits
Christmas Rocky Road
Ice Creams, Sorbet & Condiments

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