



# Jamison's & The Terrace

## MENU

### BREADS

Artisan loaves, bread rolls and selection butters

### SOUP

Butternut pumpkin, maple and chestnut  
Seafood Chowder

### FRESH SEAFOOD

King Prawns  
Pacific oysters  
Sydney rock oysters  
Moreton bay bugs

### COLDS

Potato, bacon egg, mustard  
Tomato and buffalo mozzarella  
Melon & Parma ham with charred radicchio and vino cotto  
Petit green, salad bar, house dressing  
Mediterranean, preserved lemon, cous cous salad  
Mixed Seafood salad, Marie rose, celery, iceberg

### DELI CORNER

Double Brie, Truffle Brie, Formed d Ambert,  
Vintage smoked Cheddar, Goats Cheese  
Marinated & stuffed olive, Stuffed capsicums  
Charcuterie, pate and Terrine Board  
Quince paste, jams, Lavosh, Crackers, Mixed nuts

### CARVERY

Roasted Turkey, chestnut stuffing  
Orange and Honey Baked leg of ham  
Horseradish and mustard crusted Beef Sirloin  
Selection of mustards, condiments & sauces

### HOT DISHES

Chicken chasseur  
Red wine braised beef cheeks,  
Chilli Prawns, Preserved lemon, fennel  
Whole Baked Atlantic salmon, steamed green  
vegetables, caponata  
Pumpkin and ricotta gnocchi, sage, pepitas, parmesan  
Roasted mixed root vegetables, gremolata  
Broccoli and cauliflower gratin  
Ravioli, ratatouille, fine herbs  
Garlic and herbed Roasted kiplers potato

### LIVE STATION

Singapore chilli crab  
Salt and pepper wok fried squid  
Coconut and lemongrass  
Kinkawooka mussels

### SWEET ENDINGS

Yule logs  
Mince pies  
Selection of whole cakes  
Selection of mini tartlets  
Selection of eclairs  
Salted caramel, chocolate, vanilla, strawberry, pistachio Macarons  
Chocolate fountain, strawberries, seasonal fruit, condiments  
Christmas pudding Bailey's anglaise  
Soft serve ice cream with condiments  
Seasonal fruit platter  
Mini Apple pies  
Crepe station  
Donut wall