

Christmas Lunch Menu

Moët & Chandon served upon arrival

Seafood Tower

Queensland Tiger Prawns

Sydney Rock Oysters & Pacific Oysters

New Zealand Green Lip Mussels

Moreton Bay Bugs Tails

Signature Sauces & Dressings

Smoky Cocktail Sauce, Lemons, Yuzu Tartare Sauce, Japanese Ponzu Shoyu

Hot Buffet

Slow Roasted Riverina Black Angus Beef, Port Jus, Selection of Mustard

Oven Baked Humpty Doo Barramundi Fillet, Dashi Butter, Sun Dried Shrimp

Braised Moroccan Chicken, Olives, Dried Fruits

Pumpkin Gnocchi, Spinach, Pesto Cream, Pine Nuts

Herb Roasted Root Vegetables, Paprika

Steamed Seasonal Vegetables, Herb Butter

Bakery Basket: Selection of Rolls, French Baguette, Vienna Loafs, Sourdough, Yorkshire Puddings

Carving Station

Bourbon Glazed Ham on the Bone, Apple Compote

Roasted Turkey Breast, Herb Stuffing, Cranberry Sauce

Cold Bar

Sashimi Station with Huon Salmon, Hiramasa Kingfish, Blue in Tuna

Classic Caesar Salad, Prosciutto, Grana Padano, Boiled Eggs, Crouton

Panzenella Salad, Tomato, Cucumber, Charred Capsicum, Cab Sav Dressing

Thai Squid Salad, Rice Noodle, Chilli, Asian Herbs, Nam Jim Dressing

Marinated Baby Octopus Salad, Chilli Mango Dressing

Dessert Buffet

Christmas Puddings, Brandy Anglaise

Christmas Pavlova, Fresh Fruits

Selection of Gateaux, Cakes, Tarts, Petite Fours

Traditional Fruit Mince Pies

Christmas Panettone, Stollen, Ginger Bread House

Seasonal Fruit Platters, Berries, Cherries

Australian Cheese Board, Dried Fruits, Quince Paste, Lavosh

*Our kitchen contains traces of nuts, dairy, gluten & seafood.
Please advise the staff of any dietary restrictions beforehand.*