

The Sebel Brisbane A: 95 Charlotte Street Brisbane QLD P: +61 7 3224 3500 E: h8778@accor.com





Sarers

- Chef's Selection of freshly baked breads and homemade butters
- · Semi dried tomato tapenade
- Kalamata olive tapenade
- Walnut and roasted honey beetroot hummus
- · Balsamic roasted red onions
- Char grilled sweet potato, pumpkin, zucchini, and eggplant
- Beetroot and vodka cured salmon gravlax
- Charcuterie board

Moreton bay bugs Carvery Salion

of condiments

Sealood

- Maple glazed honey ham
- Roasted and sliced turkey with cranberry sauce

• Fresh oysters with selection of condiments

· Cooked ocean prawns on ice with selection

Forest herb crusted Wagyu beef sirloin with spicy chimichurri and wild mushrooms

Hot Main

- Sesame butter green beans
- Honey roasted root vegetables and balsamic tomatoes
- Teriyaki glazed Atlantic salmon, ginger crème fraiche
- Truffle mushroom pasta

Desserts

- · Black forest cake
- · Apple strudel with vanilla custard
- Christollen
- · Baked cheesecake
- · Passion fruit and white chocolate mousse cake
- Fruit salad
- · Christmas pudding with brandy anglaise
- Mini desserts & gelato
- Nespresso coffee
- · Selection of gourmet teas

Contact our team on 07 3224 3500 or h8778@accor.com for further information



*Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.