

Festive

S e a s o n

FESTIVE BUFFET LUNCH

27TH – 31ST DECEMBER 2023

12pm - 3pm

Adult \$130 | Child \$65

FROM THE OCEAN

Pacific oysters

Queensland wild tiger prawns

Vannamei prawns

Blue swimmer crabs, lemon parsley vinaigrette

New Zealand mussels, sweet chilli, balsamic

Sea clams, tiger milk

Smoked salmon with condiments

Cocktail sauce, tartar sauce, mignonette dressing



COLD SELECTION

Thai-style chicken, pickled vegetables, chilli, lime, coriander

Quinoa, wild rice, broccoli, mint, green goddess

King prawns, kidney beans, tomato salsa, smoked paprika vinaigrette

Sweet potato, corn, lentil, spring onion, saffron labneh

Salt-baked beetroot salad, horseradish, pickled raisins, goat's cheese, hazelnuts, parsley, mint

Roasted butternut squash, whipped ricotta, pickled walnuts, watercress salad

Blackened tuna, wasabi mayo, seaweed, edamame



SELECTION OF CHARCUTERIE

Prosciutto di Parma, artisan salami, smoked ham

Roast vegetables, mix olives, terrine, pate



CONSERVATORY

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JAPANESE SELECTION

Assorted sushi rolls and nigiri sushi
Sashimi – Kingfish & salmon
Japanese salad with seaweed and sesame soy dressing
Soy, wasabi, tobiko, pickled ginger, wakame



WESTERN KITCHEN

SOUP

Spiced pumpkin & chestnut
Dark rye croutons

CARVERY

Beef sirloin with rosemary & thyme
Crispy pork
Slow-roasted lamb shoulder, Moroccan spice rub
Grilled cajun vegetables
Pumpkin flower stuffed with ricotta and sweetcorn

CHEF'S COLLABORATION

Rockling, chermoula, chickpea, spinach
Charred Fremantle octopus, chimichurri, smoked paprika vinaigrette
Sumac-spiced lamb rump, toum, couscous, Aleppo-pepper butter
Baked salmon, pickled fennel, dill, grapefruit, sauce verge
Oven-roasted chicken breast, wild mushroom ragout, sauce Diane
Charred asparagus, beans, lemon olive oil, dukkha spice
Roast potatoes, mountain cheese, hazelnut beurre noisette
Baked Japanese pumpkin with ricotta, apple, watercress salad



PASTA SECTION

Spinach ravioli, ricotta, sage butter
Rigatoni, braised beef cheek, pecorino

PIZZA SECTION

Tandoori chicken, caramelized onion, roast pepper, makhani sauce
Prosciutto, pear, gorgonzola, rocket, béchamel sauce



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ASIAN KITCHEN

SOUP

Singaporean laksa

HANGING STATION

Peking duck, crispy pork, soy chicken

Chinese Peking duck pancake, cucumber, spring onion, hoisin sauce

DIM SUM

Siu mai, char siu bao, vegetable dumpling

Served with a selection of condiments and sauces

WOK DISHES

Hot, sour, sweet, numbing crispy chicken, leeks, capsicum, onion

Cantonese-style steamed barramundi, ginger, spring onion

Vegetarian Hokkien noodles with Asian greens

Wok-tossed fried rice, crab, scallop, egg, spring onion, bean sprouts

Stir-fried Chinese broccoli, tofu, shiitake mushrooms, sambal, garlic, light soy

Baked Portuguese egg tarts



TANDOOR INTERACTIVE KITCHEN

TANDOOR

Zafrani malai chicken tikka

Crispy prawn, gunpowder

CURRIES

Chicken do pyaza

Paneer tikka masala

Vegetable dum biryani

Mixed raita

Garlic coriander naan



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SELECTION OF LOCAL AND IMPORTED CHEESE

Petite Comte – Marcel – France

Woombye Camembert – QLD

Vintage Cheddar – Willow Grove – Gippsland Region VIC

Ash Goat – Meredith – Gippsland Region VIC

Mossvale Blue – Berry's Creek – Gippsland Region VIC

Brillat Savarin – Will Studd – Burgundy, France

Marinated bocconcini – Montefiore – Victoria Australia

Marinated feta – Gourmet – Australia

Served with lavosh, bread sticks, crackers, quince paste, dried fruit and grapes



“THE HERO” OUR DESSERTS

Summer berry trifle

Mont Blanc gateau

Peach Melba rocher

Hazelnut praline yule log

Calamansi lime Bundt cake

Lemon meringue tartlet

Baileys red velvet cupcakes

Strawberry vanilla entremet

Apple & caramel Speculoos tart

Chocolate apricot slice

Pistachio blackberry cremeux

Orange & gingerbread cheesecake

Raspberry coconut mousse cake

Chocolate fountain

Strawberries, marshmallows & chocolate brownies

Candies & lollies

Daily selection of ice creams and sorbets

Festive
Season