BOXING DAY

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FROM THE OCEAN

Fresh Pacific Oysters

Queensland Wild Tiger Prawns

Vannamei Prawns

Greenland Snow Crabs

Blue Swimmer Crabs

Peruvian-Style Swordfish & Tuna Ceviche — sweet potato, lime dressing

Marinated Cloudy Bay Clams — dill & lemon dressing

New Zealand Half-Shell Mussels — sweet chilli & balsamic dressing

Smoked Salmon Gravlax — capers, horseradish cream, citrus

Cocktail sauce, tartar sauce, mignonette dressing, balsamic oyster dressing

JAPANESE SELECTION

Sashimi Moriawase — Kingfish, Salmon, Tuna Assorted Maki Rolls and Nigiri Sushi Assortment of Japanese pickles Soy sauce, wasabi, tobiko, pickled ginger, wakame

COLD SELECTION

SALADS

Waldorf Salad — apple, crisp lettuce, grapes, blue cheese dressing
Greek-Style Fremantle Octopus Salad — feta, peppers
Fig & Turkey Salad — rocket lettuce, walnuts, aged balsamic dressing
Panzanella Salad

Grilled Thai Beef Salad — cucumber, tomato, onion, toasted rice, nam prik lime dressing

Prawn & Mango Salad — avocado, orange vinaigrette

PLATTERS

Yellowtail Kingfish Crudo — mandarin dressing, crumbed ricotta Pistachio Dukkha-Crusted Lamb Rump — caramelised onion purée, Israeli couscous salad

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SELECTION OF CHARCUTERIE

Prosciutto di Parma, Artisan salami, Bresaola, Mortadella, Heritage Ham Terrine and Pâtés Marinated Vegetables, Artisan Breads, Baguettes, Rolls, Loaves Pickles and chutneys

WESTERN INTERACTIVE KITCHEN

SOUP

Cream of Potato & Leek Chowder – truffle essence

CARVERY

Slow-Roasted Turkey — sage pesto, chestnut & cranberry stuffing
Truffle-Rubbed Ravensworth Angus Beef Striploin
Apricot-Glazed Baked Ham
Yorkshire Puddings
Gratinated Garlic Mashed Potatoes
Pigs in Blankets
Red wine jus, cranberry jus

CHEF'S COLLABORATION

Oysters Kilpatrick

Baked Ocean Trout — truffle & Parmesan aioli gratin, mesclun, smoked salmon roe
Spanish-style Octopus à la Plancha — olive peperonata, roasted heirloom tomatoes
Crispy Brussels Sprouts — roasted parsnips, pancetta, spiced caramel
Oven-Baked Snapper — clams, burnt leek and lemon cream sauce, capers
Pan-Seared Duck Breast — grilled radicchio, Maraschino cherry jus, celeriac purée
Roasted Purple Potatoes — sour cream, garlic butter, aged cheddar, walnut, chives
BBQ Lamb Ribs — garlic mashed potato, minted beetroot salsa
Steamed Seasonal Green Vegetables — citrus vinaigrette

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WESTERN INTERACTIVE KITCHEN

PIZZA & PASTA SECTION

Roasted Vegetable Pizza — olives, Napoli sauce, smoked bocconcini and thyme
Prosciutto di Parma Pizza — pear, gorgonzola, rocket, béchamel sauce
Mushroom Tortellini — pesto cream sauce, zucchini ribbons, sun-dried tomato
Gnocchi — braised beef cheek ragù, pecorino

ASIAN KITCHEN

SOUP

Singapore-Style Lobster Laksa Served with egg noodles, quail egg, bean sprouts, tofu, lemon, sambal

BBQ STATION

Peking Duck, Crispy Pork, Soy Chicken

Spring onion, cucumber, hoisin sauce, sweet chilli sauce, sambal chilli

Chinese Pancake — cucumber, spring onion and hoisin sauce

DIY Steamed Bao Buns — pickled carrot and daikon

DIM SUM

Chicken Siu Mai, Prawn Hargow, Vegetable Gyozas, BBQ Pork Buns Served with a selection of condiments and sauces

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WOK DISHES

Thai Beef Red Curry

Szechuan-Style Wok-Fried Numbing Chicken — pepper, leeks, capsicum

Steamed Rockling Fillet — ginger soy sauce, capsicum ribbons, leek oil

"Hokkien Mee" Singapore-Style Wok-Fried Noodles

X.O. Fried Rice — scallops and prawns

Vegetarian Mapo Tofu

Portuguese Egg Tart

INDIAN INTERACTIVE KITCHEN TANDOOR

Cafreal Prawn Tikka Achari Lamb Chop Chicken Tikka

CURRIES

Kadai Chicken Curry

Malabari Prawn Curry

Palak Paneer

Jackfruit Biryani

Papaya And Mango Chaat

Butter Garlic Naan, Mint Naan, Paratha

Pappadums, mango pickle, mint chutney, chilli pickle, eggplant pickle

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"THE CHEESE LIBRARY"

Showcasing a variety of local and international cheeses

Petite Comté - Marcel - Franche-Comté, France

Woombye Camembert - Queensland

Vintage Cheddar - Willow Grove - Gippsland Region, Victoria

Ash Goat - Meredith - Gippsland Region, Victoria

Mossvale Blue - Berrys Creek - Gippsland Region, Victoria

Munster - Le Rustique - Normandy, France

Brillat-Savarin - Will Studd - Burgundy, France

Fermier Organic Cheese - L'Artisan - Victoria

Marinated Bocconcini - Montefiore - Victoria

Marinated Feta - Gourmet - Australia

Served with lavosh, breadsticks, crackers, quince paste, dried fruits and grapes

SIGNATURE DESSERTS

CHOCOLATE FOUNTAIN Cascading Chocolate - Milk and White

Strawberries, marshmallows, chocolate brownies, chocolate lollipops

Donuts

Assorted Profiteroles

Christmas Pudding with Custard Cream Sauce

Fruit Mince Tarts

Christmas Cookies

Festive Macarons and Fresh Cherries

Daily Selection of Ice Creams and Sorbets