

CONSERVATORY

CHRISTMAS DAY

LUNCH*

ADULT | \$515^{PP} CHILD | \$257.50^{PP}

Includes Piper-Heidsieck Champagne beverage package

*Includes public holiday surcharge

DINNER*

ADULT | \$350^{PP} CHILD | \$175^{PP}

Optional beverage package 105pp

*Includes public holiday surcharge

Lunch and dinner sessions include live entertainment

FROM THE OCEAN

Queensland Wild Tiger Prawns

Spencer Gulf King Prawns

Alaskan King Crabs

Greenland Snow Crabs

Blue Swimmer Crabs

Hervey Bay Scallops

Moreton Bay Bugs

Fremantle Langoustines **(Lunch Only)**

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 Gravlox – capers, horseradish cream, citrus

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



JAPANESE SELECTION

Sashimi Moriawase - Kingfish, Salmon, Tuna, Unagi, Ebi

Bluefin Tuna Tataki – ponzu, smoked salt

Assorted Maki Rolls & Nigiri Sushi

Assortment of Japanese pickles

Soy sauce, wasabi, tobiko, pickled ginger, wakame



INDIVIDUAL

Baked Salmon Chirashi – teriyaki truffle, ikura, nori chips

Japanese Sunomono Crab Salad

Lobster Inari – furikake, caviar

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CAVIAR AND CHAMPAGNE STATION (LUNCH ONLY)

Oscietra Caviar

*Boiled eggs, chives, shallots, gherkins, capers, cornichons, crème fraîche blinis
and assorted toasted brioches*

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

PLATTERS

Yellowtail Kingfish Crudo – mandarin dressing, crumbed ricotta

Roasted Duck Breast Platter – cherry gastrique, sweet potato fondant

Caprese Salad – fresh burrata, pesto dressing **(Lunch Only)**

Wagyu Carpaccio – pickled shallots, chive oil, rocket, shaved Parmesan



INDIVIDUALS

Tomato & Goat's Cheese Panna Cotta – basil gel, Parmesan tuile

Venison Tartare – pickled cucumber, horseradish cream, purple potato crisp **(Lunch Only)**

Prosciutto Wrapped Dates – pistachio cream cheese **(Lunch Only)**

Foie Gras Mousse – raspberry texture, brandy gel

White Asparagus – black garlic and olive oil emulsion

SELECTION OF CHARCUTERIE

Prosciutto di Parma, Artisan Salami, Bresaola, Mortadella, Heritage Ham

Terrines and Pâtés

Marinated Vegetables, Artisan Breads, Baguettes, Rolls, Loaves

Pickles and Chutneys



WESTERN INTERACTIVE KITCHEN

SOUP

Lobster Bisque – crème fraîche, dill brioche buns

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CARVERY

Truffle-Rubbed Bone-In Wagyu Prime Rib
Herb-Crusted Riverina Rack of Lamb – rosemary jus
Slow-Roasted Turkey – sage pesto, chestnut & cranberry stuffing
Apricot-Glazed Baked Ham
Yorkshire Puddings
Gratinated Garlic Mashed Potatoes
Pigs in Blankets
Red wine jus, cranberry jus

CHEF'S COLLABORATION

Baked Lobster Truffle Mornay
Salt-Baked Ōra King Salmon – Mediterranean caper tomato olive salsa, crispy salmon skin
Hasselback Potatoes – sour cream, garlic butter, aged cheddar, chives
Stuffed Squid – olive peperonata, roasted heirloom tomatoes
Oven-Baked Snapper & Clams – burnt leek and lemon cream sauce, capers
Duck Leg Confit – Maraschino cherry jus, celeriac purée, roasted heirloom carrots, pea tendrils
Pork Milanese – breaded fried porkchops, tomato sauce, grated Parmigiano Reggiano, crispy basil
Crispy Brussels Sprouts and Caramelised Parsnips
Steamed Seasonal Green Vegetables – citrus vinaigrette

PIZZA & PASTA SECTION

Meat Overload Focaccia Pizza – prosciutto, pepperoni, 'nduja, buffalo mozzarella, Napoli sauce
Prawn Ravioli – saffron beurre blanc
Gnocchi – braised beef cheek ragù, pecorino

ASIAN INTERACTIVE KITCHEN

NOODLE BAR

“Make Your Own Noodles”
Broth: Beef Hot Pot, Vegetarian Laksa

Accompaniments:

Wagyu Beef Slices, Hervey Bay Scallops, Tiger Prawns, Chicken
Egg Noodles, Glass Noodles, Green Tea Soba Noodles
Bok Choy, Oyster King Mushrooms, Bean Sprouts, Spring Onion, Chillies
Sambal oelek, chinese doughnut, century egg, tofu, szechuan sauce, bean sauce

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ASIAN INTERACTIVE KITCHEN

BBQ STATION

Peking Duck, Crispy Pork, Soy Chicken, Char Sui Pork
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

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

WOK DISHES

Slow Cooked Five Spice Baby Lamb Ribs
Singapore-Style Cereal Lobster & Prawn – curry leaf, salted egg butter
Szechuan-Style Braised Pork Belly – charred baby leeks, capsicum
Steamed Rockling Fillet – ginger soy sauce, capsicum ribbons, leek oil
Vegetarian Mapo Tofu
Seafood Nasi Goreng



INDIAN INTERACTIVE KITCHEN

TANDOOR

Murg Malai Kebab
Fish Nirvana
Achari Lamb Chop Kebab
Lucknowi-Style Stuffed Goat in Saffron Rice

CURRIES

Punjabi-Style Butter Chicken Curry
Seafood Moilee Curry
Malai Kofta
Tawa Vegetables with Masala spices
Lemon & Coconut Pulao
Butter Garlic Naan, Mint Naan, Paratha
Pappadums, mango pickle, mint chutney, chilli pickle, eggplant pickle

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“THE CHEESE LIBRARY”

Displaying 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

Lavosh, breadsticks, crackers, quince paste, dried fruits

SIGNATURE DESSERTS

Christmas Pudding – brandy sauce, vanilla chantilly

Cherry Mascarpone Rocher

Forest Berry Verrine

Coconut & Granny Smith Finger

Eggnog Cream Choux Bun

Mandarin Frangipane Tartlet

Dark Chocolate Mousse, Raspberry Jelly

Pistachio Cheesecake, Cranberry Ganache

Mango Passionfruit Pavlova

Earl Grey & Hazelnut Praline Crèmeux

Chocolate Orange Bûche De Noël Cake

Mont Blanc Bûche De Noël

Strawberry Vanilla Charlotte Cake

Biscoff & White Chocolate Entremet

Marzipan Christmas Stollen

Selection of Christmas Cookies

Mini Fruit Mince Pies

CHOCOLATE FOUNTAIN

Strawberry Cone, Macarons, Marshmallows

Chocolate Brownies, Gingerbread

Christmas Candies and Lollies

Selection of Premium Ice Creams and Sorbets