

# Festive

S e a s o n

## NEW YEAR'S BUFFET

1<sup>ST</sup> JANUARY 2024

Adult \$175 | Child \$87.5

Lunch

12pm - 3pm

Dinner

1st sitting 5:30pm - 8pm

2nd sitting 8:30pm - 11pm

### FROM THE OCEAN

Pacific oysters

Queensland wild tiger prawns

Vannamei prawns

Blue swimmer crabs, lemon parsley vinaigrette

Jonah crab claws, Nam Prik

Hokkaido scallops' ceviche

New Zealand mussels, sweet chilli, balsamic

Sea clams, tiger milk

Smoked salmon with condiments

*Cocktail sauce, tartar sauce, mignonette dressing*



### COLD PASS AROUND

Salmon tartine, horseradish cream, dark rye

### 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, goats' cheese, hazelnuts, parsley, mint

Roasted butternut squash, whipped ricotta, walnuts, watercress salad

Blackened tuna tataki with wasabi and edamame, honey sesame infusion

### HOT PASS AROUND

Braised beef cheek croquettes, smoked paprika aioli

## CONSERVATORY

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### SELECTION OF CHARCUTERIE

Prosciutto di Parma, artisan salami, smoked ham  
Grilled vegetables, mix olives, terrine, pate

### 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

Garam masala roasted lamb shoulder  
Wagyu sirloin with rosemary & thyme, Yorkshire puddings  
Crispy pork, caramelised apples  
Pumpkin flower stuffed with ricotta and sweetcorn

### CHEF'S COLLABORATION

Lobster with garlic butter, chilli, parsley, lemon  
Rockling, chermoula, chickpea, spinach  
Charred Fremantle octopus, chimichurri, smoked paprika vinaigrette  
Sumac-spiced lamp rump, toum, couscous, chipotle 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 new potatoes, mountain cheese, hazelnut beurre noisette  
Baked Japanese pumpkin with ricotta, apple, watercress salad  
Roasted cajun vegetables

### PASTA SECTION

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

### PIZZA SECTION

Tandoori chicken, caramelised 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 chow mein 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

Millionaires salted caramel tart

Tia Maria tiramisu

Berry eton mess

Mango passion fruit tart

Strawberry & Champagne verrine

Grapefruit & jasmine tea cake

Apricot pistachio slice

Pina Colada mousse

Pistachio & raspberry rocher

Matcha & yuzu opera cake

Banana milk chocolate gateaux

New York cheesecake

Golden hazelnut chocolate lollipops

### Chocolate fountain

Strawberry tower, marshmallows, double chocolate brownies

### Live Crepe station

Selection of compotes and condiments

Choux cone stand, macaron tower

Assorted candies & lollies

Daily selection of ice creams and sorbets

**Festive**  
Season