



Christmas Day Lunch

Seafood

Western Australian Rock lobster with ruby grapefruit and chive mayonnaise
Queensland King prawns
South Australia Pacific oysters with spicy Bloody Mary sauce
Oyster Kilpatrick
Scallop and celery salad
Blue swimmer crab
Fresh water yabbies
Green lip mussels

Mezze

Prosciutto with fresh figs, rock melon, black pepper honey emulsion
Pancetta and salami with pickles and radish
Waldorf salad
Tasmanian smoked salmon with crème fraiche and lilliput capers
Buffalo mozzarella, cherry tomatoes, basil, olives
Romaine lettuce with shaved radish, cucumber and cider vinaigrette
Sicilian tuna nicoise salad with quail eggs, green beans, shallot Dijon vinaigrette, potato

Sushi Station

Sashimi, nigiri and nori roll freshly made by our sushi chef Kazu featuring :
Tuna, salmon, unagi, calamari, prawns, tobiko caviar and vegetarian selection

Tandoori Open Kitchen

Our own tandoori master Abjhit will showcase his favorite's dishes:
Lamb Noorani kebab
Tandoori Swordfish
Makhani chicken
Naan bread made with choices of twelve varieties of fillings
Malai kofta
Tandoori Harayali chicken

Wok station

Malay sambal king prawns
Wok fry scallops with snow peas with Shao xing wine and fresh ginger
Garlic prawns stir fry with spring onion
Black bean chilli pipies with garlic
Vegetarian Char Kway Teow
Wok tossed bok choy and asian greens with sesame oil



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Rotisserie Open Kitchen

Prime rib of beef with Yorkshire puddings and sauce Béarnaise

Turkey breast with cranberry sauce and sage stuffing

Honey glazed leg of ham

Asian five spiced roasted duck with pancake and hoi sin sauce

Steamer Basket

Prawn dumpling

Siu mai pork dumpling

Italian Pasta

Spinach and ricotta ravioli with broccoli, chilli, garlic & Parmigiano cheese

Linguine with pancetta, cream and mushroom

Penne with tomato, basil and Italian white truffle oil

Risotto

Pumpkin, Gorgonzola and spinach

Porcini mushroom, Sweet corn and asparagus

Soup

Butternut pumpkin soup with King Island cream

Lentils and summer vegetables

Dessert

Chocolate fountain with seasonal fruits and marshmallows

Mango, Strawberry and rum and raisin ice cream

Dark Chocolate and Praline Mousse

Vanilla Yogurt Panacotta

Tiramisu

Christmas mince tart

Traditional Christmas pudding with Brandy custard sauce

Summer trifle

Yule Log

Lemon tart

Fresh fruit salad

Raspberry crème brulee

Import and local farm house cheeses with dried fruit, crisp breads and quince paste