BOXING DAY BUFFET 26TH DECEMBER

FROM THE OCEAN

Tasmanian Oysters
Chilled Lobster
Queensland Wild Tiger Prawns
Vannamei Prawns
Blue Swimmer Crabs, Lemon Parsley Vinaigrette
Jonah Crab Claws, Nam Prik
Scallops' Ceviche
New Zealand Mussels, Sweet Chilli, Balsamic
Sea Clams, Tiger Milk
Smoked Salmon With Condiments

COLD SELECTION

Thai-Style Chicken, Pickled Vegetables, Chilli, Lime, Coriander
Quinoa, Wild Rice, Broccoli, Mint, Green Goddess
Smoked King Prawns And Kidney Beans With Tomato Salsa
Grilled Eggplant, Green Chilli, Coriander, Mint, Crispy Onion, Chimichurri
Kale Salad With Baby Vegetables, Crispy Chickpeas And Carror, Ginger Dresssing
Panzanella Salad
Zartar-Spiced Lamb, Grilled King Brown Mushroom, Feta, Pomegranate
Soy Marinated Tuna With Wasabi Mayo

HOT PASSAROUND

Salt Cod Croquette With Tomato Chutney

SELECTION OF CHARCUTERIE

Prosciutto Di Parma, Artisan Salami, Smoked Ham Grilled Vegetables, Mix Olives, Terrine

JAPANESE SELECTION

Assorted Sushi Rolls And Nigiri Sushi
Sashimi - Kingfish, Tuna, Salmon
Japanese Salad With Seaweed And Sesame Soy Dressing
Soy, Wasabi, Tobiko, Pickled Ginger, Wakame

Menu is a sample only and is subject to change. Crown practises responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%.

A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). This Conservatory pricing list shows pricing for the period until 01/01/2025. If your reservation is on a day that falls outside of the date specified in the pricelist or on a special day*, please note that the prices have not been determined yet. Please revisit this pricelist closer to your reservation to view the confirmed pricing. *Special days includes Valentines Day, Mother's Day, Father's Day, Oaks Day, Public Holiday, or Public Holiday Eve, Festive Period, New Year's Day, or New Year Day Eve.

BOXING DAY BUFFET 26TH DECEMBER

WESTERN KITCHEN

SOUP

Creamy Potato Soup With Truffle

CARVERY

Slow-Roasted Turkey, Sage Pesto, Chestnut & Cranberry Stuffing
Beef Striploin, Truffle Rub, Yorkshire Puddings
Honey-Baked Ham, Caramelized Quince
Roasted Rainbow Cauliflower
Pigs In Blankets

CHEF'S COLLABORATION

Oyster Kilpatrick

Rock Ling, Leek Ragout, Dill White Wine Sauce
Greek Style Octopus, Heirloom Tomato, Aged Balsamic
Slow-Roasted Lamb Rump, Smoked Eggplant, Gremolata, Couscous Salad
Baked Trout, Pickled Fennel And Herb Salad
Oven-Roasted Chicken Breast, Charred Corn Salsa, Pink Peppercorn Jus
Charred Asparagus, Broccolini, Lemon Olive Oil
Kipfler Potatoes, Mountain Cheese, Hazelnut Beurre Noisette
Baked Carrots, Dukkah, Goats Cheese
Crispy Brussels Sprouts, Lardons, Spiced Caramel

PASTA SECTION

Mushroom Cannelloni, Tomato Sugo, Mozzarella Gnocchi, Braised Beef Ragout, Pecorino

PIZZA SECTION

Roasted Vegetable, Olives, Smoked Bocconcini And Thyme Prosciutto, Pear, Gorgonzola, Rocket, Béchamel Sauce

BOXING DAY BUFFET 26TH DECEMBER

ASIAN KITCHEN

SOUP

Lobster Tom Yum

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

Dak-Galbi - Stir Fried Chicken With Gochugang And Greens
Szechuan Fried Barramundi
Vegetarian Chow Mein Noodles With Asian Greens
Scallop Fried Rice, Egg, Spring Onion, Bean Sprouts
Stir-Fried Chinese Broccoli, Tofu, Shiitake Mushrooms, Sambal, Garlic, Light Soy
Tempura Vegetables, Sriracha-Sesame Aioli

TANDOOR INTERACTIVE KITCHEN

TANDOOR

Chicken Bhuna Fish 65

CURRIES

Prawn Curry
Paneer Tikka Masala
Vegetable Biryani
Mixed Raita
Garlic Naan

BOXING DAY BUFFET 26TH DECEMBER

SELECTION OF LOCAL AND IMPORTED CHEESE

Woombye Camembert - QLD

Vintage Cheddar - Willow Grove - Gippsland Region VIC

Ash Goat - Meredith - Gippsland Region VIC

Mossvale Blue - Berry's Creek - Gippsland Region VIC

Fermier Organic Cheese - L'artisan - Vic

Marinated Bocconcini - Montefiore - Vic

Marinated Feta - Gourmet - Australia

Served With Lavosh, Bread Sticks, Crackers, Quince Paste, Dried Fruit And Grapes

"THE HERO" OUR DESSERTS

Chocolate And Orange Cheesecake
Pistachio & Cherry Rocher
Raspberry & Lemon Choux Buns
Coffee Opera
Guava & Cassis Tartlet
Vanilla Rum Baba Verrine
Forest Berries Eton Mess
Coconut & Pandan Sponge Slice
Classic Red Velvet Cake
Charlotte Mont Blonc & Cassis
Raspberry & Dark Chocolate Entremet
Citrus & Praline Gateaux

CHOCOLATE FOUNTAINS

Strawberry Tower

Marshmallows And Chocolate Brownies
Festive Macarons
Christmas Candies & Lollies

Daily Selection Of Ice Creams And Sorbets