#### FROM THE OCEAN

Fresh Pacific Oysters Chilled Lobster Queensland Wild Tiger Prawns Vannamei Prawns Morton Bay Bugs Snow Crab Blue Swimmer Crabs Queensland Spanner Crabs Peruvian Style Fish and Scallop Ceviche, Leche de Tigre, Choclo Marinated Omega Clams in Dill and Lemon Dressing New Zealand Mussels, Sweet Chilli and Balsamic Dressing Smoked Salmon, Gravlax, Capers, Horseradish Cream, Citrus

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#### **PASS AROUND**

Cured Salmon, Cauliflower Purée, Caviar Cone

#### JAPANESE SELECTION

Sashimi Moriawase Including: Kingfish, Salmon, Tuna, Scampi Beef Tataki, Ponzu, Smoked Salt Lobster Inari, Furikake, Caviar Assorted Sushi Rolls and Nigiri Sushi Japanese Soba Salad with Seaweed and Sesame Soy Dressing Baked Crab Chirashi, Teriyaki Truffle, Ikura, Nori Chips Assortment of Japanese pickles Soy, Wasabi, Tobiko, Pickled Ginger, Wakame

#### **COLD SELECTION**

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Papaya Salad with Pickled Crab Yellowtail Kingfish, Ricotta, Citrus, Salsa Verde Pickled Cucumber with Whipped Goat's Cheese, Confit Tomato and Basil Beetroot-Cured Salmon, Mousse, Horseradish, Dill Emulsion, Crisp Roast Lamb Platter, Red Onion, Kipfler Potato and Cherry Gastrique Caprese Salad Thai Beef Salad, Cucumber, Tomato, Fragrant Lime Dressing Blackened tuna tataki, Wasabi Mayo, Edamame

#### INDIVIDUALS

Tuna Pica Taco Duck Liver Pâté, Madeira Gel Textures of Asparagus

#### **SELECTION OF CHARCUTERIE**

Prosciutto di Parma, Artisan Salami Bresaola, Mortadella, Heritage Ham Terrine, Pâté Marinated Vegetables Artisan Bread, Baguettes, Rolls, Loaves

Pickles and Chutneys

#### WESTERN INTERACTIVE KITCHEN

#### SOUP

Lobster Chowder

Dill Brioche Buns

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#### HOT PASS AROUND

Truffle Arancini with Forest Mushrooms

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#### CARVERY

Slow-Roasted Turkey with Sage Butter Wagyu Striploin, Truffle Rub Apricot Glazed Baked Ham Yorkshire Puddings Mulled Wine Pears Pigs in Blankets

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#### CHEF'S COLLABORATION

Baked Lobster, Gruyere, Dill Potato Fondant with Chimichurri Butter

Italian Style Octopus and Calamari, Romesco Sauce, Pangrattato Crispy Skin Salmon Fillet, Celeriac Purée, Lemon Gel, Salmon Roe Snapper, Fennel and Tomato Ragout, Sour Cream, Lemon Gremolata Spatchcock, Wild Mushroom Jus, Sweet Potato Purée, Figs Pork Chops, Caramelised Parsnips, Spiced Apple Chutney, Jus Crispy Brussels Sprouts and Caramelised Parsnips Steamed Seasonal Green Vegetables, Citrus Vinaigrette Roasted Purple Potato, Mountain Cheese, Beurre Noisette

#### PASTA SECTION

Prawn Ravioli, Saffron Beurre Blanc Gnocchi, Green Peas, Sundried Tomato, Pecorino, Salsa Verde

#### **PIZZA SECTION**

Artichoke, Asparagus, Rocket, Olives and Sundried Tomato

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## ASIAN INTERACTIVE KITCHEN

#### SOUP

Tom Kha Gai with Fragrant Chilli Oil

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#### HANGING 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 Hoi Sin Sauce DIY Steamed Bao Buns, Pickled Carrot and Daikon

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#### **DIM SUM**

Chicken Siu Mai, Prawn Har Gow, Wagyu Beef Dumplings, Vegetable Dumplings

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#### **WOK DISHES**

Slow Cooked Five Spice Baby Lamb Ribs

Singaporean Chilli Crab

Braised Pork Belly, Charred Baby Leeks, Capsicum, Szechuan Style

Wok-Tossed Fried Rice, Crab Meat, Peas, Egg, Spring Onion, XO Sauce

Singaporean Noodles, Onion, Capsicum, Spring Onions, Curry Powder,

Portuguese Egg Tart

Tempura Vegetables

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### TANDOOR INTERACTIVE KITCHEN

#### TANDOOR

Murg Malai Tikka Fish Nirvana Tandoori Lamb Leg

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# CURRIES

Goan Prawn Curry Murg Musallam

# Malai Kofta

Amritsari Chole Chaat

Tawa Pulao

#### Butter Garlic, Mint Naan, Paratha and Onion Bhuji

### 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 - Berrys Creek - Gippsland Region VIC Munster - Le Rustique - Normandy, France Brillat Savarin - Will Studd - Burgundy, France 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**

Christmas pudding, Brandy Sauce, Vanilla Chantilly Red Currant and Coconut Mousse Gingerbread and Apricot Choux Bun Pistachio Cherry Chocolate Baubles Chocolate Orange Cheesecake Raspberry and Eggnog tartlet Tropical Mini Pavlova Biscoff Opera Cake Forrest Berry Eton Mess Marzipan Christmas Stollen Banoffee Yule Log Cake Strawberry Vanilla Buche de Noel Chestnut & Cassis Charlotte Cake Chocolate Raspberry Entremet Selection of Christmas Cookies and Mince pies

# CHOCOLATE FOUNTAIN

Strawberry Tower Marshmallows Chocolate Brownies Festive Macarons Christmas Candies and Lollies Daily Selection of Ice Creams and Sorbets