

## Christmas Day Brunch Buffet

\$70 per person

### Brunch Favorites 'Live Station'

Traditional eggs benedict with honey baked ham and smoked salmon and hollandaise sauce

Omelette or eggs to your preference

Hash browns, crispy bacon, assorted German sausages, roast tomatoes

Assorted Danish pastries and rustic breads

Tropical fruit selection with Greek yoghurt and granola

Buttermilk pancakes with banana, vanilla cream and maple syrup

'Three tastes of salmon'

Gravadlax, Smoked and sashimi with capers, red onion, wasabi and lemon

Traditional Caesar salad with prawns

Wild mushroom soup with gruyere toast

### Kids Station

Mini burgers, crispy fish fillets, crispy spring rolls

Spaghetti with passata sauce, chicken wings and drumlets

Christmas cupcakes and ice cream

### 'The Christmas Table' Carving Station

Roasted honey glazed bone-in ham with honey and pineapple sauce

Traditional roast turkey breast with cranberry sauce, roasted chestnut and parsley stuffing

Braised short rib of beef with shallots and red wine

Lamb shank tagine with apricots and almonds

Baked salmon fillet with herb crust and fennel

Crispy sea bass with asparagus and lemon butter sauce

Roasted root vegetables with thyme

Garlic and rosemary roasted potatoes

Herb leaf salad with condiments

Garlic rice pilaf

### Desserts by 1-Caramel

Chocolate hazelnut log cake

Traditional mince pies

Pumpkin tart

Green tea eclair

Champagne lime gelee

Assorted festive macaroons and ginger bread

Steamed mini Christmas puddings with brandy sauce

Chestnut opera

Apple and pear crumble

Amaretto tiramisu

## Festive Communal Menu

### The Festive Platter

Classic Foie gras parfait with caramelised onion on panetone croutons

Ocean trout and dill rilette

Marinated tiger prawns with lime aioli

Crudite with tapenade and lime aioli

Asparagus wrapped in prosciutto

### 'Tastes of the East'

Spicy Thai chicken and prawn dip with rice crackers,  
szechuan salt and pepper soft shell crab, marinated turkey  
and beef skewers, crispy pork crackles, Otah on toast

*Minimum one platter per two pax*



### Main Course

- Roast 'Coquelet' corn fed hen wrapped in prosciutto with pine nut and truffle stuffing served with wild mushrooms, kipfler potatoes and cranberry relish
- Honey and clove glazed baby ham  
caramelised plums and pears, crispy parsnips and apple puree
- Braised Angus short rib with chestnut risotto  
buttered baby carrots and horseradish cream
- Grilled cod fillet with fennel and blood orange salad, Pinot Noir sauce
  - Seared scallops and tiger prawns,  
peas, broad beans, linguine and champagne sauce



### Sides

Herbed leaf salad

Tempura French beans with lemon

'Roast' rosemary potatoes



### Dessert

A selection of artisanal cheeses  
with muscatels and quince paste

or

'Festive Assiette'

A selection of petite sized desserts to share from 1-Caramel

## \$75++ per person

This menu is served in a communal 'sharing' style.

Min t pax. 4 persons or more will select 4 mains.

Price is still subject to 10% service charge and prevailing government taxes.