

FESTIVE

SEASON

EPICUREAN

Please note, all special festive offers including set menus, à la carte menus & special price menus are not to be used in conjunction with any other discount or offer.

Please note a 1.15% surcharge applies for all credit card transactions. 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). An additional service fee of 10% applies to bookings of 10 people or more.

EPICUREAN

NEW YEARS DINNER

AVAILABLE TUESDAY 31ST DECEMBER 5:30PM - 10:30PM

\$395 per adult | \$197.50 per child

*Includes a glass of selected beverage per adult and unlimited selection of soft drinks and juices per child.

ON ICE

Queensland Tiger Prawns, Sydney Rock Oysters, Pacific Oysters, Half Rock Lobsters, Moreton Bay Bugs, Black Mussels, Alaskan King Crab Legs, Jonah Crab Claws, Yabbies, Clams

COLD KITCHEN

Greenlip Mussels, Salmon Pastrami, Salmon Gravlox, House Cured Davidson Plum Kingfish, Kingfish Kokoda (Fijian Style Ceviche), Dressed Crab, Scallop Ceviche, Fremantle Octopus Salad

Garden Leaf, Cherry Tomato, Cucumber, Red Radish, Spanish Onion, Edamame, Red Capsicum, Yellow Capsicum

Heirloom Tomato, Grilled Peach, Lemon, Ricotta & Rocket

Potato & Beetroot Salad, Barley, Goat's Curd & Hazelnut

Harissa Roasted Cauliflower, Tahini, Preserved Lemon Dressing

Smoked Chorizo, Spanish White Bean, Coriander, Jalapeño, Grilled Corn

Kale, Spinach, Cauliflower, Glazed Walnut, Blue Cheese Dressing

Cavatelli Salad with Basil Pesto, Black Olive, Bocconcini & Cashew

CHEESE & CHARCUTERIE

Tarago Triple Cream Brie, Gouda, Azul de Valdeón, Ford Cave Aged Cheddar, Camembert, Taleggio

Chicken, Pork & Mushroom Terrine, Duck Liver Pâté, Pâté en Croute, Rabbit Terrine, Pork Rillettes, Country Terrine

Jamón Ibérico, Wagyu Bresaola, Truffle Boar Salami, Navarro Spanish Salami, Capocollo, Pastrami, Fennel Salami

DIPS & MEZE

Baba Ganoush, Olive Tapenade, Muhammara, Beetroot, Taramasalata, Tzatziki, Manakeesh, Crudité Heirloom Vegetables

WESTERN KITCHEN

Torched Lobster Mornay

Baked Oyster with Miso, Butter & Herb Baked Oyster

Salt Crust Baked Whole Tasmanian Salmon with Choron Sauce

Beef Ribeye with Native Wildfire Spice Rub & Yorkshire Pudding, Red Wine Jus

Roasted Rack of Lamb, Mint Sauce

Roasted Pork Loin Stuffed with Sage & Lemon, Gravy

Miso Glazed Eggplant with Parmesan & Chive (V)

Désirée Potatoes Gratin with Cream & Parmesan Cheese

Glazed Root Vegetables, Radish

Buttered Greens

Vadouvan Roasted Quail with Sultana & Mustard Sauce

Seafood Paella

Mushroom & Truffle Pizza, Seafood Pizza

Eggplant Parmigiana with Fior di Latte & Basil

SOUP KETTLE

Corn Bisque with Lemon & Thyme

BREADS & FRUITS

Mini Baguettes, Round Rolls, Wholewheat, Soy Linseed, White, French Baguette

Whole Fruit - Apples, Orange, Banana, Nectarine, Pear Paradise, Peach, Plum

Sliced Fruit - Watermelon, Rockmelon, Honeydew, Pineapple, Pink Grapefruit, Kiwi, Orange, White Grapefruit, Passionfruit

CANAPÉS

Scallop Tartar, Passionfruit, Compressed Qukes

Brie, Cranberry, Chervil (V)

Salmon Mousse, Gin Compressed Cucumber Ribbon

Roast Beef, Blue Cheese, Mushroom, Red Vein Sorrel

Torched Salmon Nigiri, Teriyaki, Kewpie & Salmon Roe

CAVIAR STATION

White Sterling Caviar, Siberian Black Pearl, Trout Roe, Salmon Roe, Scampi Caviar, Wasabi Tobiko Roe, Blini, Crème Fraîche, Egg Yolk, Egg White, Eshallot, Chives

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ASIAN KITCHEN

Purple Rice & White Rice
Nasi Goreng with Prawn & Fried Shallot
Mee Goreng with Seafood
Chicken Cashew Nut with Chilli Jam & Green Shallot
Stir Fried Black Pepper Wagyu Beef with Medley Pepper
Braised Lobster with Singapore Chilli Sauce
Wok fried Broccoli & Shiitake Mushroom in Oyster Sauce
Eight Treasure Soup
Pho Beef Noodle

BBQ

Roasted Duck
Char Siu Crispy Pork Belly
Soy Chicken

DIM SUM

Chicken Feet
Pork Spare Ribs
Bean Curd Roll
BBQ Pork Bun
Pork & Prawn Siu Mai
Har Gow
Vegetable Dumpling
Custard Bun

SALAD

Hong Kong style Char Siu Pork Pie
Jellyfish Salad with Sesame Oil

INDIAN KITCHEN

Chana Dal Pulao with Saffron
Prawn Kadai
Chicken Malai Tikka
Vegetable Jalfrezi
Palak Paneer
Kulcha with Onion Seed & Coriander / Cheese Naan
Papadam

CONDIMENTS

Mint Yoghurt
Mango Chutney
Tamarind Chutney
Vegetable Raita
Red Onion Pickle
Mixed Vegetable & Lime Achar

JAPANESE

NIGIRI

Salmon
Tuna
Scallop
Kingfish
Japanese Eel
Octopus
Otoro (Tuna Belly)

SASHIMI

Salmon
Tuna
Scallop
Kingfish
Scampi
Lobster

SHIP SUSHI

Inari Kani (Crab)
Inari Mushroom
Inari Tobiko

SPECIALS

Sashimi Salad
Salmon Belly
Surf Clam
Squid Salad
Tuna Tataki

HOSOMAKI

Avocado
Salmon

SUSHI ROLL

Salmon Cucumber
Chicken Katsu Avocado
Vegetarian Futomaki
Tempura Prawn Avocado

SALAD

Seaweed Salad
Scallop Sutamina

PICKLES

White Ginger
Pink Ginger
Pickled Cucumber
Pickled Radish

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PASTRY KITCHEN

Strawberry Champagne, Almond Sablé, Mascarpone
White Chocolate
Espresso Panna Cotta, Caramel Gel, Dried Orange

INDIVIDUAL DESSERTS

Almond Caramel Cube
Hazelnut Crèmeux, Passionfruit Curd, Frangelico Gel
Pomegranate Mousse, Black Tea, Mixed Berry & Lime
Assorted Macaroons Tower
Assorted Choux Tower
Banoffee Pie, Passionfruit Caramel
Lychee Cone, Mixberry Compôte, Vanilla Crème
White Chocolate Pavlova, Mango Yolk, Coconut
Microsponge
Yuzu Tart Wattle Seed Meringue
Chocolate Corals with Bonbons

CAKES

Apple Flowers, Almond Frangipane, Vanilla Shortbread
Sudachi Cheesecake, Butter Crumb, White Chocolate Snow
Roasted Chocolate, Hazelnut Praline, Tonka
Pistachio & Cherry Loaf
Opera, Espresso, Manjari

HOT DESSERTS

Sticky Date Pudding with Caramel
Crêpe Suzette

ICE CREAM

English Toffee Crunch
Caramel Fudge
Belgian Chocolate Ice Cream
Vanilla Bean Ice Cream
Raspberry Sorbet with Toppings

CONDIMENTS

Crème Anglaise
Mixed Berry Compôte
Caramel Sauce
Chocolate Sauce
Wafer Cones
Chocolate Brownies

BERRIES

Strawberries
Blueberries
Raspberries
Blackberries
Redcurrant

CANDY BAR

Snakes
Gummy Bears
Jellybeans
Lollipop
Jaffas
Freckles
Marshmallow
Cotton Candy