



FIND YOUR CELEBRATION

*festive*  
S E A S O N

Please note 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). No surcharge applicable if dining on special festive menu on Christmas Day Public Holiday. An additional service fee of 10% applies to group bookings of 10 people or more (except on Christmas Day where no surcharge is applicable for Epicurean).

# EPICUREAN

## CHRISTMAS DAY SPECIALS AVAILABLE 25 DECEMBER FOR LUNCH

Please note menu items are subject to change.

### SEAFOOD

QLD Tiger Prawns  
Rock Oysters  
Pacific Oysters  
Half Rock Lobsters  
Moreton Bay Bugs  
Jonah Crab Claws  
Alaskan King Crab Legs  
Black Mussels  
Crayfish  
Gravlax Pink Peppercorn & Dill  
Gravlax el Verano  
Cured Kingfish Plum  
Cured Kingfish Gold Beetroot  
Dressed Crab  
Marinated Green Lip Mussels  
Scallop Tartare  
Prawn Cutlet Salad  
Salmon Mousse Terrine  
Rainbow Trout Pearls

### SALADS

Garden Leaf, Cherry Tomato, Cucumber, Red Radish, Spanish Onion, Edamame, Capsicum  
Tomato Roast Peach Whipped Ricotta Watercress  
Zucchini Riberry Asparagus Boiled Egg  
Savoy Cabbage Pear Pecan Slaw  
Warm Chorizo Spanish Bean  
Minted Potato & Wholegrain Mustard Salad  
Cavatelli Romanesco Pesto Cashew

### CHEESE & CHARCUTERIE

Triple Cream, Gouda, Carlton's Choice Blue, Gorgonzola, Ford Cave Aged Cheddar, Ash Goat Cheese, Camembert, Tête de Moine

Chicken Liver Pâté, Duck Orange Pâté, Country Terrine en Croûte, Rabbit Terrine, Pork Rillettes, Red & White Currants

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

### DIPS & MEZZE

Baba Ghanoush, Olive Tapenade, Muhammara, Beetroot, Tzatziki, Warm Manakeesh, Crudite Heirloom Vegetable

### WESTERN

Torched Lobster Mornay  
Baked Oyster Rockefeller  
Baked Oyster Kilpatrick  
Whole Confit Salmon, Ribberries, Lemon Aspen, Crispy Saltbush  
Brined Turkey Crown, Cranberry Gravy, Bread Sauce  
Chestnut Roast Loaf (VE)  
Roasted Potatoes, Pear & Onion  
Ginger Spice Glazed Root Vegetables  
Buttered Festive Greens  
Brussels Sprouts, Bacon & Macadamia Crumble  
Margherita Pizza  
Prosciutto, Truffle, Pecorino & Rocket Pizza  
Butternut Squash Sage & Mascarpone Pithivier  
Game Shortcrust Pastry Pie  
Baked Cannelloni Spinach Ricotta  
Tossed Truffled Mushroom Tortellini  
Smoked Carrot & Ginger Soup

### ROTISSERIE

Whole Goose Five Spice & Sage  
Beef Rib-Eye, Native Wildfire Spice Rub & Yorkshire Pudding  
Bourbon & Maple Glazed Christmas Ham  
Italian Sausage & Sage Stuffing  
Sausage & Apricot Stuffing  
Pistachio & Cranberry Stuffing (V)

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### DESSERTS

Pistachio Panna Cotta, Cointreau Strawberries (GF)	Marzipan Stollen
Raspberry Vanilla Slice	Trifle (GF)
Pumpkin Pie	Tropical Pavlova (GF)
Pineapple & Coconut cake	Panettone
Amaretti Caramel Tart	Orange Ricotta Cake
Strawberries & Cream Tart	Chocolate & Caramel Roulade
Vegan Passionfruit Coconut Tartlet	Cheesecake (GF)
Banoffee Pie (GF)	Crêpes
Linzer Tart	Christmas Pudding with Brandy Anglaise
Spitzkuchen	Lollipops
Mince Pies	Santa Chocolates
Assorted Macarons	Santa Marshmallows
Assorted Petit Choux	Reindeer DecorationsSanta Marshmallows
Assorted Donuts	Reindeer Decorations

# EPICUREAN

## CHRISTMAS DAY SPECIALS AVAILABLE 25 DECEMBER FOR DINNER

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### SEAFOOD

QLD Tiger Prawns  
Rock Oysters  
Pacific Oysters  
Lobster Tails  
Moreton Bay Bugs  
Black Mussels  
Scallop Tartare  
Blue Swimmer Crabs  
Alaskan King Crab Legs  
Green Lip Mussels  
Razor Clam Nam Jim  
Smoked Salmon  
Beetroot Cured Trout  
Yellow Beetroot Cured Kingfish  
Davidson Plum Cured Kingfish  
Trout Pearls

### SALADS

Garden Leaf, Cherry Tomato, Cucumber, Red Radish, Spanish Onion, Edamame, Capsicum  
Tomato Roast Peach Whipped Ricotta Watercress  
Zucchini Riberry Asparagus Boiled Egg  
Savoy Pear Pecan Slaw  
Warm Chorizo Spanish Bean  
Minted Potato & Wholegrain Mustard Salad  
Cavatelli Romanesco Pesto Cashew

### CHEESE & CHARCUTERIE

Triple Cream, Gouda, Carlton's Choice Blue, Gorgonzola, Ford Cave Aged Cheddar, Ash Goat Cheese, Camembert, Tête de Moine

Chicken Liver Pâté, Duck Orange Pâté, Country Terrine en Croûte, Rabbit Terrine, Pork Rillettes, Red & White Currants

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

### WESTERN

Baked Oyster Kilpatrick  
Baked Oyster Rockefeller  
Whole Confit Salmon, Ribberries, Lemon Aspen, Crispy Saltbush  
Chestnut Roast Loaf (VE)  
Roasted Potatoes, Pear & Onion  
Ginger Spice Glazed Root Vegetables  
Buttered Festive Greens  
Brussels Sprouts, Bacon & Macadamia Crumble  
Game Shortcrust Pastry Pie  
Margherita Pizza  
Prosciutto, Truffle, Pecorino & Rocket Pizza  
Butternut Squash Sage & Mascarpone Pithivier  
Cannelloni Mediterranean  
Smoked Carrot & Ginger Soup

### ROTISSERIE

Roast Turkey in Anise Brine  
Bourbon & Maple Glazed Christmas Ham  
Italian Sausage & Sage Stuffing  
Sausage & Apricot Stuffing  
Pistachio & Cranberry Stuffing (V)  
Beef Ribeye & Native Wildfire Spice Rub

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