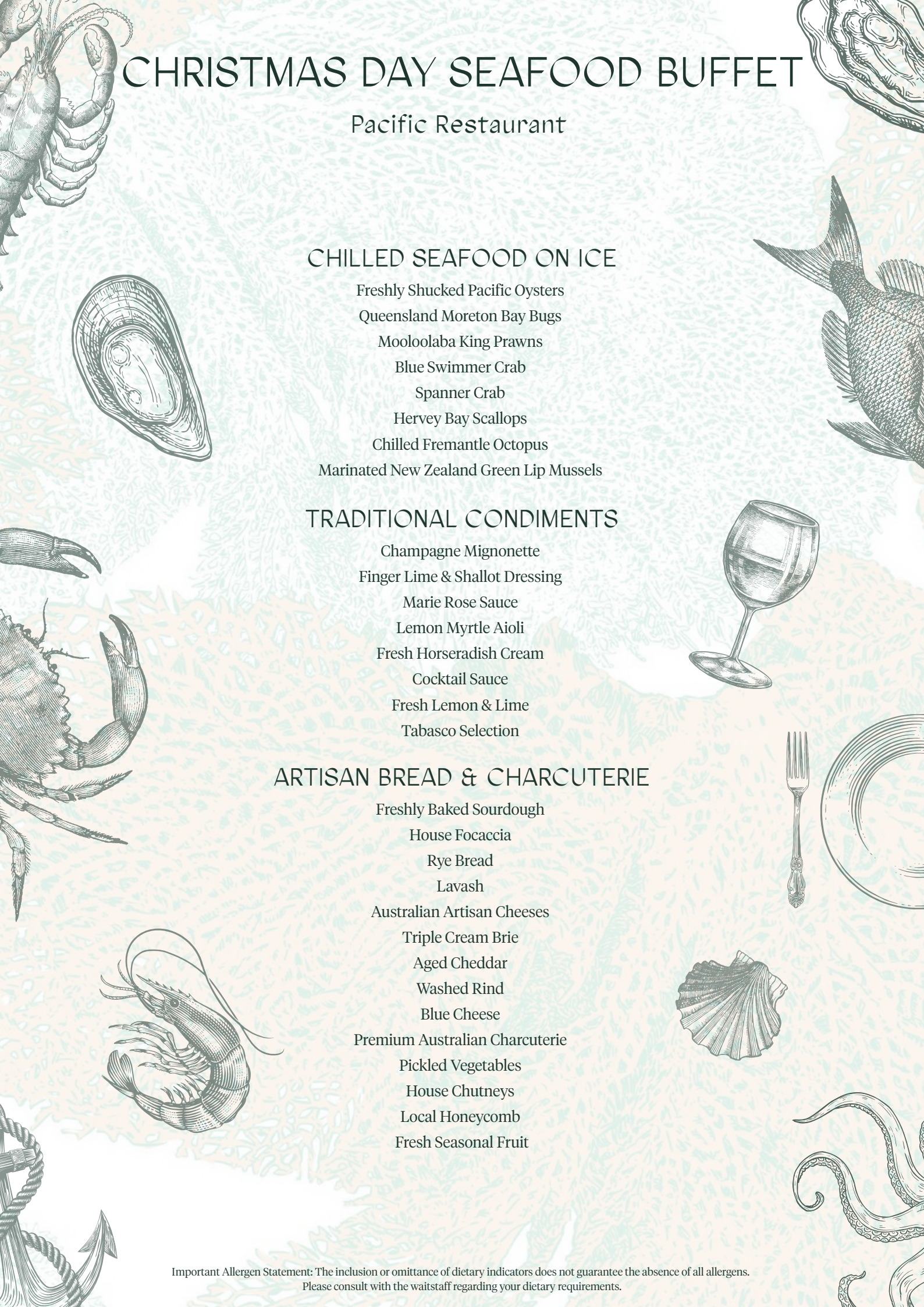




CHRISTMAS DAY SEAFOOD BUFFET

Pacific Restaurant

CHILLED SEAFOOD ON ICE

Freshly Shucked Pacific Oysters
Queensland Moreton Bay Bugs
Mooloolaba King Prawns
Blue Swimmer Crab
Spanner Crab
Hervey Bay Scallops
Chilled Fremantle Octopus
Marinated New Zealand Green Lip Mussels

TRADITIONAL CONDIMENTS

Champagne Mignonette
Finger Lime & Shallot Dressing
Marie Rose Sauce
Lemon Myrtle Aioli
Fresh Horseradish Cream
Cocktail Sauce
Fresh Lemon & Lime
Tabasco Selection

ARTISAN BREAD & CHARCUTERIE

Freshly Baked Sourdough
House Focaccia
Rye Bread
Lavash
Australian Artisan Cheeses
Triple Cream Brie
Aged Cheddar
Washed Rind
Blue Cheese
Premium Australian Charcuterie
Pickled Vegetables
House Chutneys
Local Honeycomb
Fresh Seasonal Fruit

Important Allergen Statement: The inclusion or omission of dietary indicators does not guarantee the absence of all allergens.
Please consult with the waitstaff regarding your dietary requirements.

CHRISTMAS DAY SEAFOOD BUFFET

Pacific Restaurant

RAW, CURED & OCEAN BAR

Hiramasa Kingfish Sashimi
Yellowfin Tuna Tartare
Atlantic Salmon Sashimi
Local Reef Fish Ceviche
Gin & Beetroot Cured mackerel
Citrus Cured Ocean Trout
Queensland Prawn Ceviche
Traditional Prawn Cocktail
Fijian Kokoda with Coconut & Lime
Hawaiian Ahi Poke
Smoked Tasmanian Salmon
California Rolls
Spicy Tuna Rolls
Vegetable Rolls
Fresh Sashimi Selection

ACCOMPANIMENTS

Pickled Ginger
Wakame Salad
Wasabi
Tamari & Soy
Ponzu
Sesame Dressing
Tobiko
Crispy Shallots
Furikake

QUEENSLAND SUMMER SALADS

Charred Nectarine, Burrata & Basil
Baby Gem Caesar Salad
Heirloom Tomato, Buffalo Mozzarella & Basil
Roasted Baby Beetroot, Goats Cheese & Candied Walnuts
Roasted Pumpkin, Baby Spinach, Pepitas & Fetta
Charred Corn, Avocado & Black Bean Salad
Roasted Zucchini & Sweet Corn
Green Mango Salad with Herbs & Lime
Asparagus, Baby Carrots & Citrus Dressing
Roasted Cauliflower with Tahini & Dukkha
Classic Potato Salad
Watermelon, Persian Fetta & Mint
Mixed Garden Leaves with Apple & Ginger Vinaigrette

Important Allergen Statement: The inclusion or omission of dietary indicators does not guarantee the absence of all allergens.
Please consult with the waitstaff regarding your dietary requirements.

CHRISTMAS DAY SEAFOOD BUFFET

Pacific Restaurant

LIVE GRILL FROM THE WOODFIRE

Queensland Tiger Prawns with Garlic Butter

Moreton Bay Bugs with Lemon Myrtle Butter

Reef Fish wrapped in Banana Leaf with aromatic spice

Hervey Bay Scallops with Herb Butter

Grilled local reef fish, mango, cranberry and pomegranate salsa

Chargrilled Squid with Lemon & Parsley

Oysters Kilpatrick

Oysters Mornay

CHRISTMAS CARVING THEATRE

Slow Roasted Beef Prime Rib

Honey & Maple Glazed Leg Ham

Crispy Pork Rack with Apple Sauce

Traditional Roast Turkey Breast with Sage & Cranberry Stuffing

Rosemary & Garlic Lamb Leg

TRADITIONAL ACCOMPANIMENTS

Yorkshire Puddings

Rich Pan Gravy

Cranberry Sauce

Apple Sauce

English Mustard

Horseradish Cream

Red Wine Jus

CHRISTMAS KITCHEN

Pan Roasted Coral Trout

Butter Poached Queensland Prawns

White Wine Steamed Mussels

Lobster Mac & Cheese

Roast Pumpkin with Persian Fetta & Pepitas

Cauliflower & Truffle Mornay

Duck Fat Roasted Potatoes

Honey Glazed Dutch Carrots

Buttered grilled broccolini

Brussels Sprouts with Pancetta



CHRISTMAS DAY SEAFOOD BUFFET

Pacific Restaurant

TROPICAL FRUIT MARKETPLACE

Freshly Cut Tropical Fruits

Bowen Mangoes

Pineapple

Rockmelon

Watermelon

Dragon Fruit

Passionfruit

Lychees

Berries

Coconut

CHRISTMAS DESSERT MARKETPLACE

Traditional Christmas Pudding with Brandy Anglaise

Pavlova with Queensland Summer Berries

Trifle with Vanilla Custard

White Christmas Slice

Rum Balls

Fruit Mince Tarts

Lamingtons

Sticky Date Pudding with Butterscotch Sauce

Yule Logs

Lemon Myrtle Meringue Tart

Passionfruit Cheesecake

Mango & Coconut Entremets

Macadamia Caramel Tart

Tropical Fruit Tartlets

White Chocolate & Raspberry Mousse

Chocolate Hazelnut Opera Cake

Salted Caramel Profiteroles

Mini Pavlovas