

Sharing Menu

Sarlers

- Chef's selection of freshly baked breads, cultured butter
- Selection of festive charcuterie including maple glazed honey ham, salmon, and chorizo, pickles and antipasto

Sides

- Greek salad
- Sesame green beans
- Honey roasted root vegetables and balsamic tomatoes
- Truffle mushroom pasta

Entree

- Fresh oysters
- Cooked ocean prawns
- Moreton bay bugs
- Selection of condiments

Dessert

- Black forest cake or christollen
- Christmas pudding with brandy anglaise to share
- · Petit fours
- · Mini desserts

Main

 Xmas plate including roast turkey, herbed Wagyu beef served with selection of condiments, mustards and "Stonefish Nero" red wine jus

3-hour premium beverage package

- House spirits
- Signature Christmas cocktails.
- Barista coffee
- Selection of gourmet teas

Christmas Eve Dinner 6pm - 9pm \$299.00 per person



To book scan QR Code Contact our team on 07 3224 3500 or h8778@accor.com Christmas Day Lunch 1pm - 4pm \$299.00 per person



*Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.