

CHRISTMAS DAY BRUNCH

with free-flowing mimosas

MIMOSA BAR

Freshly made mimosas

SALAD BAR

Selection of greens, cucumber, tomato, onion, avocado, carrot, beetroot, radish and quinoa with a selection of dressings

SEAFOOD ON ICE

Poached Exmouth prawns with citrus and Marie rosé sauce

South Australian oysters with citrus and shallot vinegar

Tasmanian salmon gravlax and smoked salmon with sweet dill mustard and chive crème fraiche

CHARCUTERIE

Salami, mortadella, jamon serrano and honeyglazed ham served with cornichons, pickled vegetables, capers and a selection of mustards

FRESHLY BAKED BREADS

Selection of rolls: baguette, Turkish and sourdough served with spreads and butter

EGG, WAFFLE & PANCAKE STATION

Freshly made omelettes with selection of accompaniments
Scrambled, poached, fried and boiled eggs offered Eggs Benedict, Royale or Florentine
Waffles and pancakes with chocolate sauce, caramel sauce, honey, maple syrup, berry compote and fresh cream

HOT DISHES

Roasted root vegetables and brussel sprouts glazed with honey and parsley
Cauliflower cheese
Roast turkey with sage, apricot stuffing and cranberry sauce
Braised lamb shoulder with Moroccan spices
Roasted potato with rosemary, garlic and thyme

WOOD-FIRED GRILL

Chicken sausages
Smoked bacon
Plum tomatoes
Stirling Ranges rump cap with selection of
mustards and red wine jus
Field mushrooms with soft herb butter

FRESH FRUIT & JUICE BAR

Watermelon, pineapple, honeydew, kiwi, rock melon, orange, grapefruit, cherries, berries Freshly pressed juices

PASTRIES & DESSERTS

Pastries: croissant, cinnamon scroll, raspberry custard, chocolate custard & pain aux raisin.

Desserts: selection of macarons, miniature desserts, tartlets, mince pies apple and blueberry crumble, orange and chocolate mousse cake
Selection of lollies and sweets

\$195 per adult & \$99 per child (age 12 and under)

Please inform us of any dietary restrictions or allergies. We are pleased to offer guidance on suitable menu options to ensure your dining experience is accommodating.

To secure your booking, please email venues.icp@ihg.com