

Christmas Day Buffet Lunch at Grand Ballroom

Friday, 25 December 2026

A grand Christmas celebration takes centre stage, with a decadent festive buffet served in the elegant surrounds of the Grand Ballroom.

Menu

Seafood Buffet

Australian Prawns
Selection of Sushi & Sashimi
Freshly Shucked Tasmanian Oysters
Condiments & Accompaniments

Three-tiered Stand of Entrées

Wagyu Beef Carpaccio
Salmon Gravlox
Burrata Stracciatella
Artisan bread for the table

From the Carvery & Hot Buffet

Applewood-Smoked Turkey Breast
Champagne-Glazed Christmas Ham
Roasted Grass-Fed Beef Sirloin
Roasted Heritage Pork Loin
Salt-Baked Tasmanian Salmon Fillet
Condiments & Accompaniments

Festive Hot Mains

Steamed Australian Barramundi
Free-Range Chicken Ballotine
Wild Mushroom & Black Truffle Agnolotti

Served with a Classic Beverage Package.

Seasonal Accompaniments & Salad

Charred Asparagus
Duck Fat Roasted Potatoes
Baby Heirloom Carrots
Roasted Pumpkin Salad
Baby Cos Lettuce Caesar
Heirloom Beetroot Salad
Roasted Seasonal Root Vegetables

Charcuterie & Artisan Delicatessen

House-Cured & Artisan Charcuterie
Traditional Terrines
Mediterranean Dips & Accompaniments
Antipasti Selection
Mount Zero Olives & Condiments
Artisan Cheese Selection
Cheese & Accompaniments

Christmas Dessert Buffet

Santa's Hat Cheesecake
Snowman
Summer Berry Pavlova
Macaron Tower
Callebaut 54.5% Dark Chocolate Fountain
Traditional Warm Christmas Pudding
Verrine Selection
Festive Petits Fours & Sweet Treats
Bûche De Noël

