

THE INCHOLM

CHRISTMAS DAY GRAND BUFFET 2026

\$289 PER PERSON | INCLUDES WELCOME Christmas Martini ON ARRIVAL & 3hr Classic Beverage Pkg

Under 3yo – Free

4-12yo - \$99 (Christmas Slushee - Non-Alc Pkg)

13-17yo - \$199 (Non-Martini - Non-Alc Pkg)

THE COLD SEAFOOD BAR

Displayed on crushed ice with house-made condiments and native garnishes.

- **Freshly Shucked Pacific & Sydney Rock Oysters**
Served with finger lime caviar mignonette, gin & cucumber granita, and fresh lemon wedges.
- **Chilled Moreton Bay Bug Halves**
Served with tarragon & lemon aioli and smoked paprika cocktail sauce.
- **Mooloolaba King Prawns**
Served with brandy & green apple cocktail sauce and classic Marie Rose.
- **Signature House-Cured Salmon Gravlox**
Cured in Brookie's Byron gin, dill, and citrus zest; served with honey-mustard dressing and rye crispbread.

ARTISAN CHARCUTERIE, SALADS & GRAZE

- **Charcuterie & Cheese Presentation**
Duck liver & port pâté, Prosciutto di Parma, Wagyu bresaola, double-cream brie, aged cloth-bound cheddar, local honeycomb, lavosh, and house-made fig chutney.
- **Wood-Roasted Heritage Beetroot & Burrata (V / GF)**
Local stracciatella, heirloom tomatoes, roasted figs, caramelized walnuts, and balsamic reduction.
- **Compressed Watermelon, Heirloom Tomato & Feta Salad (V / GF)**
Pickled red onion, mint, cucumber ribbon, and lime dressing.
- **Roasted Pumpkin, Red Quinoa & Dried Cranberry Salad (V / GF)**
Crumbled feta, toasted pepitas, baby spinach, and apple cider vinaigrette.

- **Charred King Oyster Mushroom & Asparagus Salad (VG / GF)**

Truffled vinotto dressing, toasted pine nuts, and baby rocket.

THE CARVERY & HOT MAINS

— *Live Carving Station* —

- **Slow-Roasted 12-Hour Smoked Beef Brisket**

Served with house-made native pepperberry jus and wild horseradish cream.

- **Maple & Native Honey Glazed Heritage Ham**

Brisbane Valley honey glaze and spiced orange reduction.

— *Hot Buffet Mains* —

- **12-Hour Slow-Braised Pulled Lamb Shoulder (GF)**

Rosemary & red wine reduction, roasted garlic, caramelized eschalots, and fresh mint gremolata.

- **Pan-Seared Cone Bay Barramundi (GF)**

Saffron & native lemon myrtle velouté, charred asparagus, and baby leeks.

- **Traditional Roast Chicken (GF)**

Infused with fresh lemon, garden thyme, and roasted garlic, served with natural pan drippings.

- **Wild Mushroom, Truffle & Baby Spinach (V)**

Porcini cream sauce, fresh herbs, and aged parmesan crust.

ACCOMPANIMENTS

- **Confit Garlic & Rosemary Roasted Baby Chat Potatoe (VG / GF)**

Roasted until crisp with sea salt flakes and extra virgin olive oil.

- **Honey-Glazed Heirloom Dutch Carrots & Parsnip (V / GF)**

Tossed with native thyme, toasted almonds, and whipped ricotta.

- **Charred Broccolini & Sugar Snap Pea (VG / GF)**

Lemon oil, toasted sesame, and shaved garlic chips.

- **Traditional Sourdough & Apricot Stuffing**

Baked with fresh herbs, butter, and eschalots.

FESTIVE DESSERT SHOWCASE

- **Signature Layered Brownie & Chocolate Mousse Slice**

Rich dark chocolate brownie base, silky chocolate mousse layer, and raspberry & native berry coulis topping.

- **Chef's Selection Festive Petit Fours Display**

A curated selection of mini tarts, macarons, dessert bites, and handcrafted truffles.

- **Individual Inchcolm Signature Pavlova (GF)**

Crisp meringue, vanilla bean mascarpone, passionfruit curd, fresh mango, and QLD berries.

- **Traditional Christmas Pudding**

Served warm with brandy Anglaise and vanilla bean ice cream.

- **Queensland Seasonal Fruit Display**

Fresh lychees, cherries, mango slices, and dragon fruit.

Dietary Key: (V) Vegetarian | (VG) Vegan | (GF) Gluten Free