

THE INCHCOLM

BAR

Christmas Day Buffet

COLD SEAFOOD BAR

Freshly Shucked Pacific & Sydney Rock Oysters (A)

Served with finger lime caviar mignonette, gin & cucumber granita, and fresh lemon wedges.

Chilled Moreton Bay Bug Halves (A)

Served with tarragon & lemon aioli and smoked paprika cocktail sauce.

Mooloolaba King Prawns (A)

Served with brandy & green apple cocktail sauce and classic Marie Rose.

Signature House-Cured Salmon Gravlax (A)

Cured in Brookie's Byron gin, dill, and citrus zest, honey-mustard dressing and rye crispbread.

ARTISAN CHARCUTERIE, SALADS & GRAZE

Charcuterie

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.

A - Australian | I - Imported | M- Mixed Origin

Please inform our staff if you have any food allergies or intolerances.

A surcharge of 15% applies on Sundays and Public Holidays.

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

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B A R

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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 (A) (GF)

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

Traditional Roast Chicken (GF)

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.

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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.

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