



CHRISTMAS LUNCH MENU

Adult \$295 | Child (6-12) \$110 | Child (0-5) \$20

COLD SELECTION

ASSORTED ARTISANAL BREAD
LOAVES

BREAD ROLLS & PITA
Served with Mediterranean dips & butter

DUCK LIVER PÂTÉ

CHEF'S SELECTION OF SALADS
Served with olives, cornichon,
sundried tomatoes & capers

ANTIPASTO PLATTER

Charcuterie, crackers, condiments, bocconcini cheese, artichokes, olives,
peppers & grilled vegetables

FROM THE SEA

CHILLED MOOLOOLABA KING PRAWNS
Served with cocktail sauce

CHILLED MORETON BAY BUGS
Served with aioli

PACIFIC OYSTERS

Served with red wine vinegar, shallots & lemon

BAKED BARRAMUNDI

Served with dill, lemon & béarnaise sauce

LIVE RISOTTO COUNTER

SEAFOOD

PUMPKIN & PINE NUTS

FROM THE GRILL

ROSEMARY & SMOKED PAPRIKA BEEF

LEMONGRASS & GALANGAL SQUID

CHICKEN SKEWERS

MAINS

MAPLE GLAZED ROASTED HAM
Served with apple sauce

TRADITIONAL ROASTED TURKEY
Served with cranberry sauce

SLOW COOKED LAMB CASSEROLE
Served with wine & mushrooms

CONFIT KIPFLER POTATOES
Served with sour cream & chives

VICKY CARROTS

Served with rosemary & honey

SIDES

FRESH SEASONAL VEGETABLES

BLISTERED CHERRY TOMATOES

CRANBERRY SAUCE, RELISH, MUSTARD & GRAVY

CHEESES & DESSERTS

CHOCOLATE FOUNTAIN
Served with marshmallows & cookies

PAVLOVA
Served with Chantilly cream, passionfruit coulis, mango & berries

HOMEMADE CHRISTMAS CAKE
Served with rum custard

SELECTION OF PETIT FOURS,
TARTS & CAKES

MACAROONS

PANNA COTTA

FRESHLY SLICED SEASONAL FRUITS

novotelbrisbanesouthbank.com





CHRISTMAS DINNER MENU

Adult \$255 | Child (6-12) \$60 | Child (0-5) \$10

COLD SELECTION

ASSORTED ARTISAN
BREAD LOAVES

BREAD ROLLS & PITA
Served with Mediterranean dips & butter

DUCK LIVER PÂTÉ

CHEF'S SELECTION OF SALADS
Served with olives, cornichon,
sundried tomatoes & capers

ANTIPASTO PLATTER

Charcuterie, crackers, condiments, bocconcini cheese, artichokes, olives,
peppers & grilled vegetables

FROM THE SEA

CHILLED MOOLOOLABA KING PRAWNS
Black tea infused

BAKED BARRAMUNDI
Served with dill, lemon & béarnaise sauce

LIVE RISOTTO COUNTER

SEAFOOD

PUMPKIN & PINE NUTS

FROM THE GRILL

ROSEMARY & SMOKED PAPRIKA BEEF

LEMONGRASS & GALANGAL SQUID

CHICKEN SKEWERS

MAINS

MAPLE GLAZED ROASTED HAM
Served with apple sauce

TRADITIONAL ROASTED TURKEY
Served with cranberry sauce

SLOW COOKED LAMB CASSEROLE
Served with wine & mushrooms

CONFIT KIPFLER POTATOES
Served with sour cream & chives

VICKY CARROTS

Served with rosemary & honey

SIDES

FRESH SEASONAL VEGETABLES

BLISTERED CHERRY TOMATO

CRANBERRY SAUCE, RELISH, MUSTARD & GRAVY

CHEESES & DESSERTS

CHOCOLATE FOUNTAIN
Served with marshmallows & cookies

PAVLOVA
Served with Chantilly cream, passionfruit coulis, mango & berries

HOMEMADE CHRISTMAS CAKE
Served with rum custard

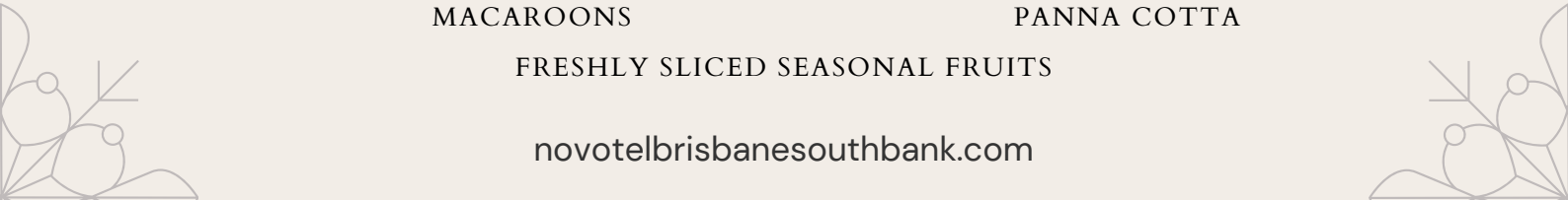
SELECTION OF PETIT FOURS,
TARTS & CAKES

MACAROONS

PANNA COTTA

FRESHLY SLICED SEASONAL FRUITS

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CHRISTMAS VEGAN MENU

Adult \$150

COLD SELECTION

STONE BAKED ASSORTED BREADS

Served with hummus, roasted capsicum tapenade, guacamole
& marinated olives

MUSHROOM PÂTÉ

Quince paste & cornichon

CHEF'S SELECTION OF SALADS

Served with olives, cornichon,
sundried tomatoes & capers

MAINS

HERB & GARLIC MASH

LEMONY STEAMED GREENS & CRISPY KALE

Served with walnuts

ROASTED CAULIFLOWER

Served with cashew tarator & harissa sauce

SPAGHETTI PESTO

Served with olives & broccoli

SAUTÉED MUSHROOMS

Served with olive oil & garlic

SIDES

SEASONAL VEGETABLES

BLISTERED CHERRY TOMATOES

CRANBERRY SAUCE, RELISH, MUSTARD & GRAVY

DESSERTS

MANGO MINT COCONUT PUDDING

VEGAN CHOCOLATE & RASPBERRY CAKE

SORBET SELECTION

FRESHLY SLICED SEASONAL FRUITS