



HARVEST BUFFET CHRISTMAS DAY 2024

This menu is a sample only and subject to change.

Seafood Station

Sydney rock oysters, natural, shiraz mignonette
Pacific oysters oven-baked, lemon butter
Australian tiger prawns
Marinated Spring Bay black mussels
Green lip mussels, Italian dressing
Aromatic poached clams
Queensland spanner crab
South Australian blue swimmer crab
Alaskan crab leg
Sea scallops, citrus, chives, radish
Seafood cocktail
Smoked salmon
Confit Fremantle octopus, lettuce cups
Balmain bugs, saffron aioli

Salad Counter

Yarra Valley caviar, blinis & condiments
Tuna, potato, beans, quail egg, coconut emulsion
Mediterranean style marinated seafood, bell pepper, cucumber
Roast duck & jelly fish, mint, coriander, peanuts
Caramelized apple & beetroot
Poached pear, apple, rocket & roasted walnuts
Assorted terrines, pork country, duck rilette, chicken parfait & rabbit
DIY Caesar - cos lettuce, Grana Padano, anchovy dressing, croutons
Heirloom tomatoes
Spice marinated fennel
Crunchy pickle radish
Selections of vinaigrette
Chutneys, mustards, pickles

Soup & Bread

Seafood & fennel bisque
French onion soup, cheese toast
Mini baguette, white & wholewheat roll, loaf of soy linseed, whole wheat, sour
Baguette, country & challah
Gluten free bread available

A surcharge of 10% will apply on Sundays and 15% on public holidays.

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practises the responsible service of alcohol.

Asian

Turkey & river prawn fried rice, shitake, asparagus
Chilli beef stir fried soba noodle
Asian green, wombok, shiitake & tofu
Hoisin lamb, broccolini, snow pea
BBQ corner – roasted duck & char siu pork
Nem nuong, grilled pork, lime, chilli, annatto, fried shallot
Takoyaki, bonito flakes
Congee station
Dim sum
Condiments
Prawn har gow / Pork siu mai / BBQ pork bun / Vegetable gyoza / Guo bun
Mushroom soy sauce, ginger, sesame, fried garlic
Chinese red vinegar, soy ginger sauce, chilli vinegar, fried shallot & prawn crackers

Western

Grilled rock lobster, brown lemon butter
Milly Hill spiced roast lamb leg, whole roast cauliflower
Christmas turkey, homemade gravy, pork & onion stuffing
Golden baked Tasmanian salmon en croûte
Roast beef striploin, porcini butter, pickle peppercorn sauce
Red wine jus, home made gravy, mushroom & peppercorn sauce
Seeded mustard, dijon mustard, horseradish, mint sauce, BBQ sauce, apple sauce, tomato
Duck fat roasted potatoes
Seasonal vegetables, herb butter
Buttery potato mash, chives
Broccolini & asparagus, smoked paprika
Gambas al ajillo, Queensland prawns, garlic & smoked paprika
Christmas pork pie, black pudding & pigs in blankets
Lamb cutlet, salsa rossa & corn on the cob
Chicken nuggets & corn dog
Fried calamari
Beer battered chips

Indian

Lamb chop "rogan josh", cardamon, fennel seeds & garam masala
"Murgh makhani" butter chicken, yoghurt & coriander
"Mirissa" stilt fishmen's cutlet, curry leaves & chilli
"Vegetable korma", coriander, cardamon & curry leaves
Kashmiri rice pilaf, dried nuts
Garlic naan & papadum
Selection of chutneys (mango chutney, lime pickles, achar)

Italian

Antipasti
Festive charcuterie and terrines
Bresaola, saucisson, prosciutto, duck terrine & sourdough
Confit, tomato, olive
Stone fire rustic bread, garlic & herbs
Margherita pizza, Santa Marzano tomato, fior di latte, basil & evo
Smoked salmon tagliatelle, dill & pecorino
Spinach and ricotta cannelloni
burrata / tomato 'nduja' / marinated olives
Whole baked snapper, fennel & thyme
Veal marsala, mushroom & parsley

Cheese Corner

Edam, Australian brie, cheddar, blue, gouda
Lavosh, grissini, water & rice crackers
Quince paste, fruit log, grapes, date, dried apple & apricot

Cakes

Black forest, sour cherry compote, cocoa shard
Bush de noel, bittersweet ganache, devilled sponge
Apricot frangipane tart, cinnamon crumble
Signature strawberry short cake, strawberry jam
Baileys crème brûlée
Panettone
Traditional stollen
Christmas mince pie

Individual Dessert

Salted caramel flan, biscoff crumbs
Green tea opera, gianduja bavarois
Strawberry & lime mousse, vanilla chiffon
Bergamot baked meringue pie
Classic chocolate lamington, raspberry fluid
Seasonal berry roulade, ivory ganache

Glasses

White peach & mango cream, calamansi marshmallow
Jivara chocolate & rum cream, trio pebble
Jasmine tea panna cotta, seasonal berry reduction

Hot Dessert

Sticky date & plum pudding, toffee custard

Live

Freshly made crêpe nutella

Ice Cream

Vanilla
Chocolate
Wild berries & lemon
Served with variety of sauces, condiments, waffle cones
Selection of fruits, berries & seasonal cherry