



HARVEST BUFFET CHRISTMAS EVE 2024

This menu is a sample only and subject to change.

Seafood Station

Sydney rock oysters, natural & kilpatrick
Australian tiger prawn
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

Salad Counter

Mediterranean style seafood, bell pepper & cucumber
Roast duck & jelly fish salad, mint, coriander & peanuts
Tuna, potato, beans, quail egg, coconut emulsion
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, bread croutons
Heirloom tomatoes
Spice marinated fennel
Crunchy pickle radish
Selections of vinaigrette
Chutneys, mustards, pickles

Soup & Bread

Seafood chowder, crusty bread
Roasted tomato soup, basil
Mini baguette, white & wholewheat roll, 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

Singapore chilli crab, fried mantou
River prawn fried rice
Stir fried chilli beef soba noodle
Asian green, wombok, shitake & tofu
BBQ corner – roasted duck & BBQ pork
Vegetable spring rolls, sweet & sour sauce
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

Milly Hill spiced roast lamb leg & whole roast cauliflower
Christmas turkey, homemade gravy, pork & onion stuffing
Grilled rock lobster, lemon brown butter
Beef Wellington, asparagus & baby carrot
Lamb cutlet, salsa rossa
Red wine jus, home made gravy, mushroom sauce & peppercorn sauce
Seeded mustard, dijon mustard, horseradish, mint sauce, BBQ sauce, apple sauce, tomato
Tasmanian salmon, in puff pastry
Duck fat roast potatoes
Seasonal vegetables, herb butter
Buttery potato mash, chives
Broccoli & asparagus, smoked paprika
Chicken nuggets & corn dog
Fried calamari
Beer battered chips
Nacho pico de gallo, sour cream, guacamole, cheese sauce

Indian

Braised duck, Indian spices & coriander
Lamb chop "rogan josh", cardamon, fennel seeds & garam masala
"Mirissa" stilt fishmen's cutlet, curry leaves & chilli
Paneer makhani, coriander, tangy tomato sauce
Kashmiri rice pilaf, dried nuts
Garlic naan & papadam
Selection of chutneys (mango chutney, lime pickles, achar)

Italian

Charcuterie & terrine
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
Whole baked snapper, fennel & thyme
Smoked salmon tagliatelle, dill & pecorino
Spinach and ricotta cannelloni
Burrata / tomato 'nduja' / marinated olives

Cheese Corner

Edam, Australian brie, cheddar, blue, gouda
Lavosh, grissini, water and 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
Pear frangipane tart, cinnamon crumble
Signature strawberry short cake, strawberry jam
Madagascar vanilla crème brûlée
Traditional stollen
Christmas fruit mince pies

Individual Dessert

Mango lamington, ivory ganache
Salted caramel tart, crispy pearls
Yuzu cheesecake, brown butter crumb
Lime meringue pie

Glasses

Spicy mango cream, lime marshmallow
Double chocolate mousse shots, milk chocolate cream
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