



**HARVEST**  
BUFFET

**HARVEST BUFFET CHRISTMAS EVE 2024**

*This menu is a sample only and subject to change.*

**DINNER MENU**

**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" still 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