CHRISTMAS FEAST

pullman
CAIRNS INTERNATIONAL

BUFFET MENU

BOARDS TO SHARE.

Charcuterie Board
With prosciutto, salami, chorizo, jam, pastrami, cheddar, brie, gouda, blue cheese, fresh fruits, grapes, figs, apples, dried fruits, apricots & cranberries

Antipasto Board
A selection of charred & pickled vegetables with olives, dips & feta cheese

SALADS.

Mango, avocado & macadamia salad (DF, V)

Poached chicken, peach & rocket salad

Caesar Salad Station - Romaine lettuce, white anchovies, croutons, bacon, parmesan cheese & Caesar dressing

German-style potato salad (GF, NF)

Prawn, peach, watercress & goat's cheese salad (I)

Mixed petite green salad (GF)

Walnut, feta & quinoa salad with Italian dressing (GF)

SEAFOOD STATION.

Tasmanian oysters with lemon & mignonette dressing (A), GF, DF

Far North Queensland tiger prawns with Mary Rose sauce (A), GF, DF

Cooked sand crabs with lemon (A)

Moreton Bay bugs (A), DF, GF

Smoked salmon with crème fraiche, capers, Spanish onion & dill (I), GF

Fresh New Zealand mussels & baby octopus (I), DF, GF

(V) Vegetarian (VG) Vegan
Seafood Origin: (A) Australian (I) Imported (M) Mixed Origin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.
Please note: Public Holidays incur a 15% surcharge.

SUSHI STATION.

Served with wasabi & soy sauce

Selection of sushi rolls:
California, spicy maguro maki, salmon avocado (A) & tempura prawn (A)

Salmon nigiri (A)

Prawn nigiri (A)

Yellow Tail nigiri (I)

MAIN COURSE BUFFET.

Prime rib of beef with Yorkshire pudding & rosemary jus

Henessy maple & mustard glazed Black Forest leg ham (GF)

Traditional turkey breast with cranberry jelly, bread sauce & pan juices

Hazelnut thyme & cranberry crusted wild caught Etty Bay barramundi fillets with saffron burre blanc (A)

Pumpkin & chickpea yellow curry with fragrant jasmine rice (V, VG)

Roast duck fat & rosemary potatoes (GF)

Steamed garden vegetables (GF, DF, V, VG)

DESSERT STATION.

Christmas pudding with brandy custard

Summer pavlova with fresh berries & cream

Bailey's yule log

Frosted white chocolate trifle

Classic Black Forest gateaux with cherries & Chantilly

Assorted macaroon tower

Frosted Mont Blanc with chestnut cream & black currant confit

White chocolate fountain with selection of fresh seasonal fruit, marshmallows, profiteroles, brownies, churros, wafer rolls & assorted confectionery for dipping

Ice-cream cart with selection of premium ice-creams and sorbets served with an assortment of toppings including: chocolate sauce, caramel sauce, berry compote, sprinkles, crushed cookies, roasted nuts, mini marshmallows & waffle cones

Fresh sliced fruits (DF, GF, NF, V, VG)