

COLLINS KITCHEN

LUNAR NEW YEAR BUFFET DINNER

16 and 17 February 2026
06:00pm – 10:00pm

\$139 per adult
\$69.50 per child (6 to 12 years)



MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE IN AUSTRALIAN DOLLARS AND INCLUSIVE OF GST.

SEAFOOD ON ICE

Blue Swimmer Crabs
Queensland Prawns
Freshly Shucked Oysters
Tabasco, Lemon, Cocktail Sauce, Mignonette Dressing

JAPANESE BAR

Maki Rolls, Nigiri & Sashimi
Yellowfin Tuna, Salmon, Kingfish
Light Soy, Wasabi, Japanese Pickles, Tobiko Caviar, Seaweed Salad

SALAD BAR

MADE TO ORDER: Buckwheat Noodle Salad
Edamame, Spring Onion, Bean Shoots, Cabbage, Ginger, Kewpie Dressing

Heirloom Tomato Salad

Silken Tofu, Shallots, Shiso, Yuzu Kosho Dressing

Wombok Slaw

Snow Peas, Nashi Pear, Coriander, Ginger

DELICATESSEN

Mortadella, Truffle Salami, Wagyu Bresaola, San Danielle Prosciutto

Pork & Pistachio Terrine, Chicken Liver Pate, Calabrian Anchovies

Dips: Hummus, Taramasalata, Tzatziki

Assorted Grilled, Pickled & Marinated Vegetables

Mount Zero Olives Cornichons, Bread & Butter Pickles

CHEESE BOARD

Selection of Artisan Bread

Assorted Local Cheeses
Lavosh, Wafers, Dried Fruit, Toasted Nuts, Backyard Honey, Jam Lady Jams

GRILL

Grilled Beef Fillet
Honey Black Pepper Sauce, Garlic Shoots

Sweet & Sour Chicken
Capsicum, Red Onion, Pineapple

Xinjiang Cumin Lamb Rump
Toasted Sesame Seeds

Grilled Market Fish

Sweet Ginger Dressing, Spring Onion, Nori Butter

CARVERY

Crispy Pork Belly
Condiments

LIVE STATION

Peking Duck Pancakes
Condiments

SIDES

Sticky Sesame Tofu
Fried Garlic, Spring Onion

Fragrant Crispy Eggplant
Crispy Chilli Oil, Sichuan Pepper

Roasted Pumpkin
Miso Glaze, Togarashi

Charred Asparagus
Chinese Sausage

Wok Fried Broccoli
Garlic, Oyster Sauce

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WOK & STEAMER

Black Bean Beef

Onion, Capsicum, Oyster Sauce

Char Kway Teow Noodles

Prawns, Chinese Sausage, Garlic Chives, Bean Shoots

Kung Pao Chicken

Sichuan Pepper, Chilli, Peanuts

Collins Kitchen Vegetable Fried Rice

Spring Onion, Free Range Eggs, Fried Shallots

Mixed Vegetable Dumpling

Prawn Har Gow

Pork Siu Mai

Steamed Rice

Sesame Oil, Light Soy Sauce, Fresh Red Chillies,
House Made Chilli Sauce

DESSERTS

Reunion – “Tang Yuan” Rice Balls in Ginger Syrup

Prosperity - “Nian Gao” Rice Cake Cookies

Good Fortune – Mandarin Orange Tart

Good Luck – Fried Sesame Balls

Longevity – Peach Cheesecake Verrine

Happiness – Walnut Miso Caramel Brownie

Warm Pineapple Bun

Houjicha Crème Brûlée

Grass Jelly Soy Milk Pudding

Ube Coconut Cream Puff

Matcha Strawberry Tiramisu

Raspberry Yuzu Macaron

Pandan Mango Slice

Egg Tart

Seasonal Fresh Fruit

CREATE YOUR OWN SHAVED ICE STATION

Assortment Sauces and Toppings