

COLLINS KITCHEN

FESTIVE FRIDAY DINNER BUFFET

Friday 4th / 11th / 18th December 2026

Early Session : 5:30pm – 7:30pm
Late Session : 8:00pm – 10:00pm

$169.00 per adult
$84.50 per child
(6 to 12 years old)

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 Tiger Prawns

Moreton Bay Bugs

Freshly Shucked Oysters

Tabasco, Lemon, Cocktail Sauce, Mignonette Dressing

JAPANESE BAR

Maki Rolls, Nigiri & Sashimi
Yellowfin Tuna, Salmon, Kingfish

Japanese Soy, Wasabi, Pickled Ginger, Daikon, Seaweed Salad, Tobiko Caviar

LIVE COUNTER

Chef's Seasonal Special, Prepared To Order

SALAD BAR

Mixed Garden Leaves

Caesar Dressing, House Made Vinaigrette, Aged Balsamic Vinegar, Red Wine Vinegar, Extra Virgin Olive Oil

Chef's Daily Selection of Freshly Made Salads

DELICATESSEN

Mortadella, Native Pepperberry Salami, Wagyu Bresaola, Prosciutto

Terrine, Pâté, Cantabrian Anchovies

Dips: Hummus, Taramasalata, Tzatziki

Assorted Grilled, Pickled & Marinated Vegetables

Mount Zero Olives, Cornichons, Bread & Butter Pickles

Selection of Artisan Bread

CHEESE BOARD

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

LIVE CARVERY STATION

Turkey Breast
Chestnut, Apple & Sage Stuffing

Christmas Ham
Honey Glaze

Red Wine Jus, Assorted Mustards, Chimichurri, Cranberry, Apple Sauce

LIVE GRILL STATION

SELECTION OF PREMIUM MEAT & SEAFOOD

Lamb Rump
Smoked Almond, Cherry Tomato, Red Capsicum, Basil

Free Range Chicken
Charred Zucchini, Broad Beans, Fennel, Salsa Verde

Beef Rump Cap
Forest Mushrooms, Cipollini Onion, Peppercorn Sauce

Swordfish
Burnt Anchovy Butter, Lemon, Parsley, Caper

WOOD OVEN

Chef's Selection Daily Pizzas

SOUP & PASTA

Seasonal Market Soup

Selection of Handmade Pasta and Sauces
Cooked to order

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CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.



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SIDES

Truffle Potato Gratin
Thyme, Gruyère

Brussel Sprouts
Spiced Caramel, Baby Capers, Pine Nuts

Green Beans
Burnt Butter, Toasted Hazelnuts, Lemon

Baby Dutch Carrots
Miso, Harissa, Maple Glaze

FLAVOURS OF ASIA

ASIAN BBQ

Chef's Daily Barbecue Selection With Traditional Condiments

CURRIES

Chef's Daily Selection of Indian & Southeast Asian Curries

Naan, Indian Pickles, Mint Raita

WOK

Kung Pao Chicken
Sichuan Pepper, Chilli, Roasted Peanuts

Collins Kitchen Vegetable Fried Rice
Free Range Egg, Spring Onion

Pad Thai Noodles
Dried Shrimp, Tofu, Egg, Bean Shoots, Garlic Chives

Wok Fried Asian Greens
Garlic, Soy

STEAMER

Mixed Vegetable Dumpling

Prawn Har Gow

Pork Siu Mai

Steamed Jasmine Rice

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

DESSERTS

CHRISTMAS WONDERLAND

Santa Belly Raspberry Tart
Rudolph Chocolate Caramel Slice
Pandan Coconut Christmas Tree
Snowman Mango Macadamia Macarons
Tiramisu Yule Log

FESTIVE FAVOURITES

House-made Mini Fruit Mince Pies
Warm Christmas Pudding, Vanilla Custard
Festive Chocolate Bonbons
Blueberry Citrus Mousse
Gingerbread Cupcake
Piña Colada Lamington
Strawberry Double Fromage Cheesecake
Roasted Stone Fruit Crumble
Seasonal Fresh Fruits

GELATO COUNTER

Festive Condiments

CANDY JARS

Candy Canes, Mint Leaves, Jelly Beans, Smarties, Mixed Lollies

BUILD YOUR OWN KAKIGORI

Freshly Shaved Ice With Seasonal Produce & Toppings

WAFFLE & PANCAKE STATION

Maple Syrup, Berry Compote, Chocolate Sauce, Chantilly Cream

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