VISAYA

CHRISTMAS BRUNCH - $79 per person

Includes a glass of bubbles

Boulangerie Station

Sourdough, ciabatta, focaccia, seeded loaf

Dukkah, extra virgin olive oil, cultured butter, hummus, dips (N)

Festive Antipasto Wreath

Salami Milano, peppery pastrami, Mānuka-smoked ham, crisp cornichons, pickled vegetables, marinated olives, mustard pickle, & condiments

Soup

Spiced butternut velouté (V)

Salads

Jewelled pearl couscous, dates, pistachio, feta (V, N)

Holiday Caesar salad, house-smoked turkey, Caesar dressing, cos lettuce, garlic croutons, bacon lardons, shaved Parmesan

Roasted baby beetroot, whipped goats' cheese, wild rocket, orange segments, toasted walnuts, citrus-shallot dressing (V, NGA, N)

Live Carvery

Champagne ham, orange sticky glaze (NGA, DF)

Signature Mains

Baked salmon, cranberry orange glaze, parsley salsa (NGA)

Beef tenderloin, classic Béarnaise (NGA)

Sliced oven-roasted chicken, rich white wine, tarragon velouté

Spinach & ricotta ravioli, basil pesto, toasted pine nuts, fragrant herbs (VG)

Exotic medley mushroom pithivier (V)

Roasted baby carrots, muhammara, spiced walnuts (VG, N)

Summer greens, lemony tahini dressing (VG, NGA)

Duck fat roasted potatoes (NGA)

Desserts

Layered chocolate log, caramel, pistachio (N)

Warm Christmas pudding, vanilla anglaise (V)

Mini white chocolate pavlova, fresh berries, cream, coulis (NGA)

Fruit mince pie (V)

Whitestone cheese selection

Chocolate fountain, marshmallow, strawberry, waffles

Seasonal summer fruit platter (VG, NGA)

V = vegetarian | VG = vegan | NGA = no gluten added

N = contains nuts | DF = dairy free

We cannot guarantee the food preparation environment is free from traces of all allergens.

Please let our team know of any dietary allergies.