

CHRISTMAS DAY MENU 2025

SALAD

Smoked duck and rice noodle salad

Smoked duck, red cabbage, carrots, cucumber ribbons, rice noodles, coriander, sweet chili and sesame dressing

Octopus, Potato & Salsa Verde Salad

Slow cooked octopus, roasted baby potato, shallots and green sauce

Festive Cos, Pumpkin, Cherry & Orange Salad

Cos lettuce, cherries, orange segments, cucumber, pumpkin, red onion, candied walnuts with orange balsamic dressing

Turkey and Celeriac Remoulade

Smoked turkey, celeriac, apple and hazelnut with truffle remoulade dressing

Loaded chard iceberg wedge

Chard iceberg, blue cheese crumb, vegan bacon, gluten free croutons

Barbecued corn and chorizo salad

Roasted corn, chorizo, cherry tomato, wild rockets, avocado coriander sauce

TAPAS

Roasted cherries, beetroot cake and whipped goat cheese

Salad Espuma, on top of marinated green tomatoes

Smoked salmon with paua and yuzu gel.

The garden, baby vegetables in edible mushroom sand

HOMEMADE COLD CUTS

Selection of homemade smoked and cured meat

Pork cheeks, goat leg, ostrich, beef brisket pastrami

Gin and tonic cured salmon

Red cabbage cured salmon

Smoked king fish cheeks

SUSHI AND SASHIMI

Fresh sashimi

Whole King fish, scallops plus a selection of fresh

New Zealand fish

Nigiri and maki rolls

Selection of chefs choice including:

Onigiri, Temaki, Hako, Temari, Uramak

Kani salad

Hiyayakko

ASIAN AND WOK KITCHEN

Char siu pork rice bowls

Black bean chicken with shitake mushroom

Black pepper crab

XO Fried prawns

Chinese fried rice

DIM SUM

Bbq pork bun

Prawn dumplings

Vegetable dumplings

Pork and prawn shumai

Lychee hoisin beef short rib

Vegetable bun

Mapu tofu

Steamed pork ribs

FISH SELECTION

8 types of fish

Storm clam, tua tua, mussels, baby octopus, calamari, tiger

prawns, king prawns, scallops

Whitebait fritters

COLD SHELLS

8 types of crustacean

Fresh pacific oysters

CARVERY

Cordis honey glazed ham

Garlic herb roasted whole turkey

Watermelon ham

Roasted leg of fallow

Beef wellington

ROTISSERIE

Porchetta pork belly

Rum and leak ash chicken

CHAR GRILL

Smoked lamb leg

Dry aged prime rib roast

Venison and port wine pie

HOT VEGAN / VEGETARIAN

Roasted baby root vegetables with brussels sprout
Cinnamon pumpkin with ricotta and walnut
Stir fry bok choy with xo mushroom
Cordis blue cauliflower gratin

MEDITERRANEAN KITCHEN

Hot dishes

Venison tagine with chickpea and kumara
Forrest mushroom creamy tagliatelle
Moussaka

SELECTION OF MEDITERRANEAN COLD DISHES

Compressed watermelon with feta snow and mint
Beetroot hummus
Charred carrots with honey tahini and hazelnut
Fattouh salad
Cordis honey baked goat cheese with caramelized walnuts
Grilled antipasto

TANDOORI KITCHEN

Tandoori duck
Raan tandoori
Venison shank madras
Kosha mangsho
Butter chicken
Wild thar biryani
Saffron and raisin rice
Coconut okra

SELECTION OF DESSERTS

Christmas pudding with brandy sauce
Bread and butter pudding with custard
Berry trifle
Assorted macaroons (GF)
Chocolate truffles (GF)
Cream brulee (GF)
Yule log with berries
Chocolate yule log
Christmas cookies
Minced pies
Stollen bread
Candy bar (GF)
Berry cheese cake
Black forest cake
Mango and coconut chia pudding (GF/Vegan)
Cinnamon panna cotta with hazelnut streusel (GF)
Assorted ice cream and sorbet (GF)
Chocolate fountain with condiments (GF)