



# CHRISTMAS EVE SEAFOOD BUFFET

24th December 2025

Embracing the spirit of the season, we've meticulously selected the finest, seasonal produce and exquisite Australian seafood to create a culinary experience that will enchant your taste buds.

## SEAFOOD

Mooloolaba prawns (gf, df)  
Local Pacific oysters (gf, df)  
Moreton Bay bugs (gf, df)  
Gin and beetroot cured Tasmanian Salmon (gf, df)  
Marie Rose mayonnaise (v, gf, df)  
Champagne Mignonette (v, gf, df)

## SUSHI AND SASHIMI

Hand-crafted Maki rolls  
Tasmanian Atlantic salmon sashimi (gf, df)  
Kingfish sashimi (gf, df)  
Tamari  
Wasabi (v, gf, df)  
Pickled ginger (v, gf, df)  
Wakame salad (v, gf, df)

## ANTIPASTO

Charred and grilled summer vegetables (v, gf, df)  
Baked herbed ricotta with crostini (v)  
Wagyu bresaola with olive oil and capers (gf, df)  
Gorgonzola, prosciutto and figs (gf)

## SALAD

Classic Caesar salad station (v)  
Heirloom tomato, pickled baby cucumbers, pesto and bocconcini (v, gf)  
Triple beet salad with grapefruit dressing (v, gf, df)  
Quinoa, green peas and kale with mint and cumin dressing (v, gf, df)

## CONDIMENTS

Gin and cranberries (v, gf, df)  
Vodka infused mint jelly (v, gf, df)  
Whisky and orange mustard (v, gf, df)  
Cinnamon and rum apple sauce (v, gf, df)

## HOT DISHES

Artisan bread rolls  
Maple glazed ham with caramel cashew nut (gf, df)  
Christmas roasted turkey with orange and pistachio stuffing  
Garlic and herb roasted beef rib with Yorkshire pudding (df)  
Whole barramundi with pickled fennel and lemon (gf, df)  
Baked brussels sprouts with orange and clove butter (v, gf)  
Carrot and green bean with garlic and tarragon (v, gf, df)  
Twice roasted potatoes, thyme, garlic and sea salt (v, gf, df)  
Three mushrooms, spinach and sundried tomato risoni (v)

## DESSERT

Strawberry frangipane tart  
Calamansi and white chocolate  
Dark chocolate cheesecake with cherries (gf)  
Christmas pudding (df)  
Yule log (df)  
Raspberry and blueberry mousse (gf)  
Chocolate fondant cake with vanilla cream (gf)  
Mince tart  
Gingerbread man cookies  
Cheesecake cookies  
Raspberry and pistachio choux  
Berries pavlova with matcha cream (gf, df)  
Fresh stonefruit (gf, df)  
Ice cream trolley  
S'more station (gf, df)

Important Allergen Statement:  
The inclusion or omission of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.



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