



# CHRISTMAS BY PULLMAN



**pullman**  
HOTELS AND RESORTS

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# YOUR FESTIVE PLAYGROUND

Raise a glass and don't lift a finger.

With a decadent Christmas Day buffet feast created by the talented Chefs from The Other Side of the Moon Restaurant, a visit from Santa and some very special surprises, all you have to do is relax and enjoy the view.

## PRICING

- Includes a glass of sparkling on arrival
- Festive buffet
- Unlimited tea/coffee, juices & soft drinks.
- Entertainment by the Champagne Duo
- A visit by father Christmas providing presents to children aged 4 to 15 and festive cheers
- \$189\* per adult
- \$110 per child 11 - 15 years
- \$70 per child 5 - 10 years
- Children under 4 years dine free

Select a 2.5 hour sitting between 12:30pm - 5:30pm.

## BOOKINGS

View our Festive Buffet menu and more at:

[pullmanbunkerbayresort.com.au](http://pullmanbunkerbayresort.com.au)

\*Pre-payment required at time of booking. Cancellations by 10 December 2021 or no refund can be offered. See our website for full terms and conditions Accor Plus member discount does not apply to this special event.



# THE MENU

## CHARCUTERIE & ANTIPASTO

A beautiful display of local artisan charcuterie, cheese, olives, pickles, antipasto & breads

## SEAFOOD STATION

Shark Bay Tiger Prawns on ice (GF, DF)

Freshly shucked rock oysters (GF, DF)

Traditional Catalan paella | black mussel and baby squid (DF)

Abrolhos Island scallops | confit garlic and fennel butter (GF)

Sashimi selection | wasabi, ponzu and pickled ginger (DF)

## CARVERY STATION

Local jarrah honey glazed free range ham (DF, GF)

Traditional Christmas turkey | apricot and thyme stuffing DF

Slow-Cooked Hickory Smoked BBQ Black Angus Brisket | onion fresh basil (DF, GF)

Roast Plantagenet Pork Belly | crackle | chilli and ginger glaze (DF, GF)

Roast Rolled Arkady Lamb Shoulder | mint labne (GF)

Baked Whole Salmon | dill lemon hollandaise (GF)

## SALAD & VEGETABLES

Eggplant Parmigiana | cherry tomato | sage | buffalo mozzarella (GF, V)

Traditional Cauliflower Cheese | truffle oil (GF, V)

Baked Potato | sour cream | pancetta (GF)

Roasted Root Vegetables | rosemary & lemon aspen butter (GF, V)

Israeli CousCous | red onion | feta (V)

Watermelon Salad | feta | mint | wild rocket (V, GF)

Tossed Green Salad | assorted dressings (V, DF, GF)

Char-Grilled Peach Salad | nectarine | walnut | goats cheese & bresaola (V, GF)

Spiced Cauliflower | humus, pomegranate, coriander & parsley (V, GF, DF)

## DESSERT

An exquisite edible display by Pullman's Pastry Chef. We won't give away too many surprises, but think chocolate, traditional & fruity, with some sinful treats thrown in for good measure.

Menu subject to change without notice. Any dietary requirements will be catered for. Please advise dietary requirements when confirming your booking.

