RISTORANTE

ALLORA

BAR

SPIRITO *del Natale*

A FESTIVE WOODLAND BUFFET

CHRISTMAS EVE DINNER

24th Dec 2026, Thursday
1st seating: 5pm to 7.30pm
2nd seating: 8pm to 10.30pm

25 DEC BRUNCH

25th Dec 2026, Friday
12pm to 3pm

ADULT

$128++

CHILD (7-12 years)

$49++
**Children 6 years and below dine free*

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Festive Buffet

Seafood Rice (S)

Oven-baked Rice with Calamari and Prawns

Polenta Concia (D)(N)

Gorgonzola Cheese Polenta

Chicken (D)

Oven-roasted, Herb-marinated Chicken

Garden (A)(D)(P)

Sautéed Brussels Sprouts With Grain Mustard Sauce and Crispy Pancetta

Emilia (A)(D)(E)

Gratinated Lasagna Stuffed with Beef Ragout, Béchamel, And Parmigiano Reggiano

(A) *Alcohol* (D) *Dairy* (E) *Eggs* (G) *Gluten Free* (N) *Nuts* (P) *Pork* (S) *Seafood* (V) *Vegetarian*

Barramundi (A)(N)(S)

Seared Barramundi with Caponata and Fresh Herbs

Crespelle (D)(E)(P)

Gratinated Crêpe stuffed with cooked Ham and Cheese

Soup

Vellutata di Zucca Butternut (D)(V)

Christmas Broth (E)

Bread station (D)(N)

Assorted Artisan Breads and Rolls

Mare (D)(S)

Seafood Buffet

Assorted Lobsters, Prawns, Fresh Oysters, Mud Crabs, Scallops, Mussels on Ice

Salmon & Tuna

Beetroot Smoked Salmon

Herbed Smoked Salmon

Garnishes:
Balsamic Vinaigrette
Citrus Dressing
Shallot Mignonette (A)
Lemon & Lime Wedges
Light Soy Sauce
Pickled Ginger
Wasabi

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Salad

Vegetables Crudités with Dressing

Seasonal Vegetables with Balsamic Citrus Vinaigrette

Greek Salad (V)

Romaine Lettuce, Tomato, Cucumber,
Black Olives, Feta, Olive Oil

Allora Caesar Salad (D)(S)(E)(P)

Lettuce, Caesar Dressing, Grilled Chicken,
Croutons, Parmigiano Reggiano

Seafood Salad (S)

Scallop, Shrimp, Calamari, Cherry Tomato, Olive, Grilled Zucchini

Pulled Turkey Salad (A)(D)(E)(S)

Anchovies, Brussel Sprouts, Shallots, Mustard Mayonnaise

Cold Cuts & Cheese

Italian Cold Cuts (N)(P)

Parma Ham, Mortadella, Spianata Calabra, Cooked Ham

Cheese Selection (D)(N)

Grana Padano, Gorgonzola Dolce, Taleggio, Provolone,
Smoked Scamorza, Mozzarella, Blue Fior di Arancio

Accompaniments

Tomato Jam, Onion Marmalade, Honey, Homemade Mustard Grain,
Grapes, Dried Fruits, Mixed Nuts

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Live Station

Pasta Station (A)(D)(N)(S)

Basil Pesto, Arrabbiata, Bolognese and Prawn Sauce

Risotto Station (A)(D)

Truffle Mushroom, Pumpkin

Parma Ham and Gnocco Fritto (D)(P)

Thin Slices of Parma Ham with Traditional Gnocco Fritto and Mozzarella

One Metre Pizza (D)(N)(P)(S)

Variety of Pizzas

BBQ Grill

King Prawns (S)

Garlic–lemon Butter

Lobster Halves (S)

Herb Butter Glaze

Italian Sausages (P)

Pork & Fennel

Grilled Lamb Chops

Rosemary & Lemon Zest

Garlic-Parsley Baked Oysters (S)

Condiments For BBQ

Chimichurri, Salsa Verde, Smoked Sea Salt, Lemon Wedges, Chili Oil

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Carving Station

Slow Roasted Whole Turkey with Chestnut Stuffing and Giblet Sauce (A)(D)(E)(N)

Salt Crusted Whole Barramundi (S)(E)

Slow Roasted Beef Ribeye

Maple-glazed Gammon Ham (P)

Roasted Whole Baby Lamb with Flatbread, Mint Yoghurt Sauce (D)

Carving Sides

Truffle Mash Potato (D)

Chestnuts and Confit Shallot with Maple Syrup (V)

Condiments:
Grain Mustard, Dijon Mustard, Horseradish Cream,
Apple Sauce, Mint Jelly, Cranberry Sauce

Sauces for Carvings:
Champagne Cream Sauce (A)(D)
Black pepper Jus (A)
Red Wine Jus (A)
Raisin Port Wine Jus (A)(D)(P)

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Dolci

Midnight Eclipse (D)(E)(N)
(Black Current Mousse)

Starry Winter Above The Clouds (D)(E)(N)
(Blueberry Lemon Cheese Mousse)

Biscoff Kunafa Chocolate Yule Log (D)(E)(N)

Alloramisu (D)(E)

Cannoli Snow Log (D)(E)(N)

Ruby Peach Panna Cotta (D)

Green kiwi & Chia Seed Jell-O (V)

Purple Sweet Potato Mont Blanc (D)(E)(N)

Cherry Chocolate Tart (D)(E)(N)

Panettone (D)(E)(N)

Christmas Rich Fruit Cake (D)(E)(N)

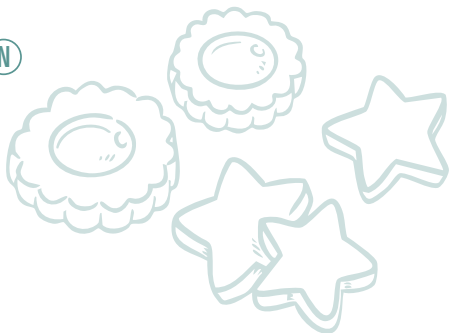
German Marzipan Stollen (D)(E)(N)

Christmas Mince Fruit Pie (D)(E)(N)

Assorted Christmas Cookies (D)(E)(N)

Christmas Praline (D)(N)

Christmas Macaron (D)(E)(N)



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Warm Dessert

Christmas Plum Pudding (D)(E)(N)

Gelato & Sorbet with Condiments

Vanilla (D)(E)

Strawberry (D)(E)

Chocolate (D)(E)

Peach (V)

Lemon (V)

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