

A CHRISTMAS
TO REMEMBER

ALUCO

— RESTAURANT AND BAR —





**CELEBRATE
IN STYLE THIS
CHRISTMAS.**

CHRISTMAS DAY LUNCH

Take a journey through the festively themed food stations as you indulge in Christmas in the tropics. Enjoy entertainment and the festive atmosphere poolside with gifts for the children from Santa and a beverage package for the adults.

WELCOME CHRISTMAS COCKTAIL ON ARRIVAL

3 HOUR BEVERAGE PACKAGE

Crafted and imported beers
Selection of white, red and sparkling wine
Soft drinks and fresh tropical juices

BAKERS BOUNTY

Selection of gourmet rolls and flavoured loaves accompanied with pesto, olive oil, balsamic and cultured butter

CORAL SEA STATION

Chilled North QLD king prawns
Marinated BBQ octopus
Marinated mussels
QLD half-shell scallops with avocado salsa
Coffin Bay pacific oysters
Chilled Moreton Bay bugs
Blue swimmer crab
Tasmanian smoked salmon with caper berries, shaved onion, rocket and salad
Locally smoked barramundi fillet with sweet chilli aioli

TASTE OF THE TABLELANDS

Grilled haloumi steak with red onion, baby rocket salad, shaved fennel and citrus dressing

Portobello mushrooms and roasted Japanese squash, baby beets, mixed greens and balsamic dressing

Antipasti selection of chargrilled and marinated vegetables

Caesar salad with herbed croutons, egg mayonnaise, shaved parmesan and anchovies

Seared beef salad, snow pea tendrils with palm lime dressing

Tableland greens, rocket and baby spinach leaves



THE CHEFS CARVERY

Whole wagyu rump

Roast turkey with sage and onion stuffing

Double glazed honey ham with piccalilli

Medley of roasted root vegetables and smoked sea salt

Gratin of cauliflower with swiss gruyere glaze

Steamed brussel sprouts, bacon, walnut and maple glaze

Grand-mere chicken thigh fillet, forest mushroom and port wine sauce

Grilled salmon and fresh asparagus with champagne beurre blanc

Baby spinach, pumpkin and ricotta ravioli with tomato passata sauce and toasted pepitas

DAINTREE DELIGHTS

Assortment of local Daintree ice creams with all of your favourite toppings

North QLD tropical fruit selection

Local cheese board with Gallo cheese, local dried fruit, walnuts, bread and assorted crackers

CHRISTMAS CLASSICS

Warm Christmas pudding with brandy sauce

Traditional pavlova with fresh cream, fresh fruit and tropical passionfruit sauce

Christmas fruit mince pies

Warm apple pie with chantilly cream

Chocolate profiteroles

Mini eclairs

\$199 per Adult

\$79 per Child (4-12 years)

**Infants under 4
complimentary**

** Gifts for children up to 12 years*

CHRISTMAS DAY DINNER

Gather the family and indulge over a delicious dinner buffet.

- Chilled North QLD king prawns
- Marinated BBQ octopus
- Marinated mussels
- Coffin Bay pacific oysters
- Chilled Moreton Bay bugs
- Tasmanian smoked salmon with caper berries, shaved onion, rocket and salad
- Locally smoked barramundi fillet with sweet chilli aioli
- Grilled haloumi steak with red onion, baby rocket salad, shaved fennel and citrus dressing
- Portobello mushrooms and roasted Japanese squash, baby beets, mixed greens and balsamic dressing
- Antipasti selection of chargrilled and marinated vegetables
- Caesar salad with herbed croutons
- Seared beef salad, snow pea tendrils with palm lime dressing
- Tableland greens, rocket and baby spinach leaves
- Aged sirloin of beef with mustard crust
- Medley of roasted root vegetables and smoked sea salt
- Gratin of cauliflower with swiss gruyere glaze, steamed brussel sprouts, bacon, walnut and maple glaze
- Baby spinach, pumpkin and ricotta ravioli with tomato passata sauce and toasted pepitas
- North QLD tropical fruit selection
- Local cheese board with Gallo cheese, local dried fruit, walnuts, bread and assorted crackers
- Warm Christmas pudding with brandy sauce
- Traditional pavlova with tropical passionfruit sauce
- Christmas fruit mince pies
- Warm apple pie with chantilly cream
- Chocolate profiteroles
- Mini eclairs

BEVERAGES

Selection of white, red or sparkling by the bottle

(one bottle per two people)

Soft drinks and fresh tropical juices

\$159 per Adult

\$49 per Child (4-12 years)

Infants under 4
complimentary





FESTIVE SEASON HAMPER FOR TWO

Get in the festive spirit and spoil your loved one with a deluxe picnic hamper for two.

HAMPERS INCLUDE

- Bottle of sparkling wine
- Smoked salmon and roasted vegetable frittata
- Honey mustard ham hock
- Grain salad with mint, pomegranate and lemon dressing
- Turkey, cranberry and brie bagels
- Caprese salad skewers
- Cheese box with vintage aged cheddar, quince paste and water crackers
- Chocolate brownies
- Macarons
- Grand marnier ganache pot with strawberries and marshmallows

Available from 23rd December through to 1st January

\$159 per hamper (for two adults)
\$35 additional per child

A NEW YEAR CELEBRATION LIKE NO OTHER

3 COURSE NEW YEAR'S EVE DINNER

Welcome 2020 in style at Pullman Port Douglas Sea Temple Resort and Spa. Raise a glass and don't lift a finger.

- **Bottle of sparkling**
- **Main Course** (choice of one from the following):
 - Eye fillet, salsa verde, jus and sides
 - Pan fried market fish, truffle gnocchi, shitake mushrooms
 - Roasted spatchcock with chickpea and grain, frieze salad, crispy kale
- **Dessert** (choice of one from the following):
 - White chocolate and raspberry brulee, frozen shortbread
 - Cheese board with accompaniments and dried fruit

** Dietary requirements will be catered for on request*

** No AccorPlus discounts available*

Available from 5pm

\$185 for two adults

\$35 additional per child

Infants under 4

complimentary





ALUCO

— RESTAURANT AND BAR —



For bookings contact

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**Pullman Port Douglas
Sea Temple Resort and Spa**

Mitre St, Port Douglas

www.alucorestaurant.com.au

 @alucorestaurantandbar