

CHRISTMAS DAY 2025 BANQUET MENU

Appellation Oysters, White Soy Mignonette

King Prawn Cocktail, XO Mary Rose

Sourdough and House Cultured Butter, Shiraz Salt

Smoked Goats Cheese and Leek Tart, Heritage Beetroots, Black Olive

Chicken Parfait Cigars, PX jelly, Tarragon

Carrot Tart, Sauce Romesco, Carrot Top Cracker

Octopus Salami, Sorrel Emulsion, Finger Lime, Pickled Rhubarb

Bannockburn Chicken, Roast Corn Custard, Burnt Butter & Yuzu Hollandaise

Beef Tartare, Tendon, Mustard, Soured Onions & Spent Sourdough Cracker

Whole Roasted Market Fish, Fried Caper Butter, Sea Veg

Aged Bone in Kidman Ribeye Bone Marrow Bordelaise

Shoestring Chips, Old Bay Seasoning, Tarragon Mayonnaise

Garden Leaves, Celery Seed Dressing, Pickles

Summer Berry Eaton Mess, Whipped Crème Fraiche, Lime Leaf Granita, Meringue

Cheese Selection, Quince Paste, Fennel & Caraway Lavosh, Muscatels

Snap, share & tag your moments @aloria.skydeck

Please note, A surcharge of 10% applies on both Saturdays and Sundays, and 15% on public holidays.

The Star Club discounts do not apply at this venue. Members of The Star Club are eligible to earn Casino Dollars and Tier Points as well as redeem Casino Dollars upon presentation of current Membership Card. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. Please note a 0.8% service fee will apply to all Visa, Mastercard and American Express. The Star Brisbane practises the responsible service of alcohol. ALORB08972