SCC Festive Dining



Festive A la Carte All-Day Specials

The Oval & Verandah

30 November 2026 – 3 January 2027

SOUP

Creamy Cauliflower Soup with White Chocolate (V)
Kale chips, bread croutons
$8.00

MAIN COURSES

170g Grilled Beef Ribeye
Garlic potato rosette, sauteed mixed vegetables, red wine cranberry sauce
$30.00

Norwegian Salmon (S) (N)
Garlic potato rosette, grilled broccolini, pomegranate, pecan crust, orange-maple syrup glaze
$28.00

Turkey Escalope
Mesclun salad, potato wedges, turkey jus
$20.00

Cappellacci with Creamy Brown Butter Sauce (V)
Pumpkin cappellacci, toasted pumpkin seeds, fried sage, creamy brown butter sauce, Grana Padano cheese
$24.00

Broccoli and Ricotta Pizza (V)
Broccoli, garlic, chilli flakes, ricotta, mozzarella cheese
$20.00

FESTIVE DESSERT

Warm Christmas Pudding (V) (Contains Alcohol)
Served with vanilla gelato & brandy sauce
$10.00

(P) Pork (S) Seafood (V) Vegetarian (N) Contains Nuts (GF) Gluten Free (DF) Dairy Free

Festive 3-Course Executive Set Lunch

The Padang Restaurant

30 November – 23 December 2026
26 December 2026 – 1 January 2027

12pm – 2.30pm

Price: $58/set

APPETIZER / SOUPS

Prosciutto & Smoked Salmon Tartine (P) (S)
Sourdough, cream cheese, blueberries, fig jam, baby radish, dill, extra virgin olive oil

Or

Butternut, Artichoke & Apple Salad (V) (N) (DF) (GF)
Walnuts, arugula, cherry vine tomatoes, dried cranberries, fig balsamic glaze, lemon vinaigrette

Or

SCC Mulligatawny Soup (V)
Rice puffs, crispy shallots, scallions, lemon wedge

Or

Creamy White Bean Soup (V)
Crispy garlic breadcrumbs, basil parsley oil

FESTIVE DESSERTS

Warm Christmas Pudding (V) (Contains Alcohol)
Berry compote, brandy vanilla sauce, vanilla gelato

Or

Traditional Black Forest Yule Log Cake (V)
Chocolate chiffon sponge, cherry kirsch compote, chocolate mousse, vanilla gelato

Or

Cinnamon Panna Cotta (V) (Contains Alcohol)
Caramel sauce, white wine-poached pear

Or

Tropical Cut Fruits & Berries (V)
Watermelon, cantaloupe, sweet pineapple, dragon fruit & assorted berries with warm chocolate sauce

Freshly Brewed Coffee or Tea
Served with a Christmas cookie

MAIN COURSES

Oven-Baked Maple-Glazed Turkey Breast
Potato pave, maple-glazed chestnuts, brussels sprouts, cranberry sauce

Or

Argentinian Corn-Fed Black Angus Striploin
Roasted baby potatoes, sauteed onions, brussels sprouts, smoked Dijon mustard, chocolate sauce

Or

Crackling Pork Belly (P)
Caramelised pineapple, brussels sprouts, apple compote, hoisin mustard sauce

Or

Australian Giant Perch (GF) (S)
Butter dill potatoes, spinach, lemon dill beurre blanc sauce

Or

Raviolacci Porcini Mushroom Pasta (V)
Swiss brown mushrooms, garlic, parsley, Parmigiano Reggiano

Or

Pearl Barley Risotto with Spring Vegetables (V)
Asparagus, leek, peas, garlic, Parmigiano Reggiano, white wine-tomato cream sauce

(P) Pork (S) Seafood (V) Vegetarian (N) Contains Nuts (GF) Gluten Free (DF) Dairy Free

Christmas Eve & Christmas Day Lunch Buffet

The Padang Restaurant

24 – 25 December 2026 | 12pm – 2.30pm

Member: $128 | Guest: $148 | Child: $54*

Add $80 per person for Free Flow of Champagne, House-Pour Red & White Wine, Tiger Beer & Soft Drinks.

Toast to the Season: Reservations of four or more diners receive a complimentary bottle of house-pour wine with our festive lunch buffet.

STARTER

Mediterranean Quinoa Salad (V) (DF) (GF)
Tomatoes, cucumbers, kalamata olives, pomegranates, red onions, capsicum, white beans, honey lime vinaigrette

Greek Fusilli Salad (V)
Baby radish, tomatoes, red onions, olives, bell peppers, chickpeas, cucumbers, feta cheese, lemon cream sauce

GREENS GARDEN CORNER

Variety of Garden Greens (V) (N) (GF)
Selection of mixed nuts & home-made dressing

SOUP OF THE DAY

French Du Puy Lentil Soup (V)
Garlic bread croutons

COLD PLATTERS

Salmon Gravlax (S)

Tomato Bruschetta (DF)

CHILLED SEAFOOD GALORE

Freshly Shucked Oysters

Sweet Tiger Prawns, Tasmanian Blue Mussels (S)
Condiments: Tabasco, cocktail sauce, lemon wedges & mignonette sauce

BUTCHER BLOCK CHARCUTERIE

Prosciutto Ham, Black Forest Ham, Paprika Lyoner, Turkey Ham (P)
Condiments: Cornichons, olives, pearl onions

EUROPEAN CHEESE BOARD

Brie, Bleu d' Auvergne, Comte, Camembert & Manchego (V)
Accompaniments: Fresh grapes, dried fruits, mixed nuts, rainbow olives & table crackers

CHEF IN ACTION CARVERY

Roasted Mustard-Marinated Black Angus Striploin

Spice-Rubbed Roasted Turkey

Festive Roasted Baby Lamb Leg
Condiments: Horseradish, Dijon mustard, chimichurri, mint jelly, brown sauce

MAINS

Smoked Gammon Ham (P)

Salmon & Wilted Spinach with Creamy Garlic-Herb Sauce (S)

Golden Raisin Butter Pilaf Rice (V) (GF)

Honey-Glazed Roasted Butternut Squash (V) (GF)

Glazed Balsamic Carrots with Walnuts (V) (N) (GF)

Roasted Brussels Sprouts with Cranberries (V) (GF)

Burnt Butter Mashed Potatoes (V)

PADANG PASTRIES & SWEETS

Warm Christmas Pudding (V) (Contains Alcohol)
with Brandy Custard Sauce

Traditional Black Forest Yule Log (V) (Contains Alcohol)

Mango Passion Yule Log (V)

Christmas Panettone (V)

Champagne Jelly (GF) (Contains Alcohol)
with mixed berries

Assorted Christmas Cookies (V) (N)

Tropical Fresh-Cut Fruit Platter (V)

Coffee or Tea



(P) Pork (S) Seafood (V) Vegetarian (N) Contains Nuts (GF) Gluten Free (DF) Dairy Free

*Child portion for 12 years and below. Kids A la Carte menu available upon request. Includes Celebratory Pack of Party Hat & Christmas Cracker.

Christmas Eve & Christmas Day 4-Course Set Dinner

The Padang Restaurant

24 – 25 December 2026 | 7pm – 10pm

Member: $108 | Guest: $118 | Child: $50*

Includes a complimentary glass of house-pour red or white wine.

Add $80 per person for Free Flow of Champagne, House-Pour Red & White Wine, Tiger Beer & Soft Drinks.

Toast to the Season: Reservations of four or more diners receive a complimentary bottle of house-pour wine with our festive set dinner.

APPETIZER

Crab, Avocado & Edible Flowers (S)
Colossal crabmeat, Hass avocado, caviar, red onions, lemon, dill yoghurt

Or

Melon Tartare (V)
Cantaloupe, watermelon, lemon, cucumber, feta, ponzu gel, tagetes leaf

Or

Fresh Burrata & Heirloom Tomatoes (V) (N)
Strawberries, hazelnuts, kalamata olives, balsamic pearls, extra virgin olive oil, basil cress

SOUP

Cauliflower & White Chocolate Velouté (V) (GF)
Chives

MAIN COURSE

Australian Wagyu MB9 Rump
Pressed potato, Brussels sprouts, banana shallot, red wine jus

Or

Turkey Cordon Bleu (P)
Butter potato puree, garden salads, bacon, ham, Gruyere cheese, cranberry gel, Dijon cream sauce

Or

Murray Cod Papillote (S)
Clams, fennel, salmon roe, garlic chips, potatoes, vermouth fish velouté

Or

Courgette & Aubergine Ragu Penne Pasta (V)
Impossible meat ragu, onions, bell peppers, garlic, Grana Padano, roasted tomato sauce

Or

Spaghetti alla Vodka (V) (GF)
Crispy garlic, basil, Grana Padano, sun-dried tomatoes, vodka tomato cream sauce

FESTIVE DESSERTS

Warm Christmas Pudding (V) (Contains Alcohol)
Berry compote, brandy vanilla sauce, vanilla gelato

Or

Fondant Apple (V)
Vanilla gelato, puff pastry

Or

Chocolate Marquise with Hazelnut (V) (N)
Chocolate chiffon, hazelnut whip ganache, chocolate sauce, rum & raisin gelato

Or

Fresh Fruit Platter (V)

Freshly Brewed Coffee or Tea
Served with mini mince pie



(P) Pork (S) Seafood (V) Vegetarian (N) Contains Nuts (GF) Gluten Free (DF) Dairy Free

*Child portion for 12 years and below. Includes Celebratory Pack of Party Hat & Christmas Cracker.

New Year's Eve Buffet Dinner

The Padang Restaurant

31 December 2026 | 7pm – 10pm

Member: $148 | Guest: $162

Includes Free Flow of Champagne, House-Pour Red & White Wine, Beer or Soft Drinks.



CHILLED SEAFOOD GALORE

Freshly Shucked Oysters

Black Mussels, White Clams, Sea Whelk (S)

Condiments: Nam Jim Seafood, French Mignonette, Cocktail Sauce, Tabasco Sauce, Lemon Wedges, Lime Wedges

SALAD STATION

Variety of Garden Greens (V) (N)

Selection of Red Chicory, Mesclun, Kale, Baby Gem Lettuce, Mushrooms, Kalamata Olives, Cherry Tomatoes, Edamame, Sweet Corn, Feta

Choice of Dressing: Caesar, Sesame, French, Balsamic, Sherry, or Extra Virgin Olive Oil

BUTCHER BLOCK CHARCUTERIE

Pistachio Mortadella, Salchichon, Parma Ham, Duck Rillette (P)

Condiments: Pickled Onions, Cornichons, Kalamata Olives, Spiced Tomato Chutney & Crostini

EUROPEAN CHEESE BOARD

Bleu d'Auvergne, Tomme La Truffe, Gouda, Mature Cheddar Cheese (V) (N)

Accompaniments: Assorted Nuts, Grapes, Dried Fruits, Quince Paste, Crackers & Crostini

SOUP

Seafood Chowder (S)

Artisanal Bread Selection

LIVE ACTION STATION

Pan-Seared Scallop (S)

Condiments: Cauliflower, White Chocolate Puree

Spanish-Style Roasted Whole Suckling Pig (P)

Condiments: Dijon Mustard, Pork Jus

Roasted Whole Black Angus Cube Roll

Condiments: Black Pepper Sauce, Wholegrain Mustard & Onion Marmalade

(P) Pork (S) Seafood (V) Vegetarian (N) Contains Nuts (GF) Gluten Free (DF) Dairy Free

*Vegetarian menu available upon request.
Complimentary Party Pack & Party Hat.



COLD SELECTION

Smoked Duck Salad (N)
William Pear, Arugula,
Walnuts & Sherry Vinaigrette

Caprese Salad (V)
Heirloom Tomatoes, Baby Mozzarella,
Red Onion, Fresh Basil & Balsamic Glaze

Norwegian Smoked Salmon (S)
Capers, Pickled Onion, Red Radish
& Citrus Vinaigrette

MAINS

Grilled Fresh Tiger Prawns (S)
Italian Herbs, Lemon & Chilli Flakes

Roasted Whole Chicken Thigh
Rosemary & Garlic

Roasted Greenland Halibut (S)
Lemon, Olive & Capers Stew

Braised Lamb Osso Buco
Tomatoes, Carrots & Red Wine

Loaded Lasagne (V)
Plant-Based Ragu, Bechamel & Mozzarella

Potatoes Au Gratin (V)
Bechamel & Truffle

Oven-Roasted Brussels Sprouts (V)
Chilli Flakes & Maple

DESSERTS

Praline Chocolate Mousse Cake (V) (N)

Chocolate Caramel Tart (V) (N)

Lychee Raspberry Rose (V) (N)

Champagne Jelly (GF) (Contains Alcohol)
With Mixed Berries

Panettone Chocolate Bread
& Butter Pudding with Vanilla Sauce (V)

LOCAL DELIGHTS

Soya Milk Pudding (V) (GF)
With Grass Jelly

Selection of Nonya Kueh (V)
Rainbow Kueh Lapis, Kueh Dadar, Kueh Salat

Tropical Fresh-Cut Fruit Platter (V) (GF) (DF)

Freshly Brewed Coffee & Tea

(P) Pork (S) Seafood (V) Vegetarian (N) Contains Nuts (GF) Gluten Free (DF) Dairy Free

*Vegetarian menu available upon request.
Complimentary Party Pack & Party Hat.