

# lunch & dinner menus

## Lunch & Dinner Menu 01

### Arrival Canapés

rosemary ricotta  
& caramelised onion filo wafer

peking duck, shallot  
& hoi sin rice paper rolls

smoked eggplant tartlette  
w tomatoes & sumac

### Entree

[Please choose one of the following]

atlantic salmon gravalax  
w lemoncello, lilliput capers  
& shaved cucumber

rannoch farm quail  
w haricot beans, flat leaf parsley,  
chorizo & eggplant

dukkah spiced lamb fillets  
w tzatziki potatoes, curly endive  
& mustard fruits

forest mushroom tart  
w leeks, verjuice & pecorino

### Main Course

[Please choose one of the following]

free range chicken w kipfler potatoes,  
eschallots, bacon & swiss brown mushrooms

mandalong lamb rump w goats cheese  
mash, grilled courgettes, caper & parsley  
salsa

northern territory barramundi fillet w  
potato & pea crush, milawa mustard  
emulsion

grain fed beef fillet w horseradish &  
potato rosti, steamed spinach & red wine jus

### Dessert

[Please choose one of the following]

caramelised sour cherry & lemon brulee w  
coconut tuille

flourless chocolate & hazelnut praline  
pudding w frangelico fudge

fragrant orange syrup & polenta cake w  
basil anglaise

rhubarb & contreau frangipane tart w  
rosewater syrup

Please Note: The following are suggested  
menus, our chefs can tailor menus to suit  
any occasion.

### Menu 1

2 course [entree or dessert & main]

2 course [entree or dessert & main]  
w arrival canapes

3 course

3 course with arrival canapes



# lunch & dinner menus

## Lunch & Dinner Menu 02

### Arrival Canapés

smoked salmon  
w crème fraîche, chives & melba toast

harissa spiced quail  
w moroccan carrot & raisin salad

mini yorkshire  
w peppered veal & horseradish

confit tomato, onion & olive tartlette

soft sourdough rolls w unsalted butter

### Entree

[Please choose one of the following]

ocean king prawn salad  
w shaved green papaya, tamarind  
& vietnamese mint

trio entrée:  
seared wagyu beef, spanner crab salad,  
demi tasse of tomato & basil consommé

seared yellow fin tuna  
w black sesame noodles, cucumber  
& preserved lemon

warm kyren goats chevre  
w toasted macadamias, white balsamic  
& roasted beets

### Main Course

[Please choose one of the following]

red snapper fillet  
w kaffir lime & shellfish bisque, new potatoes  
& steamed spinach

roast angus beef  
w celeriac puree, puy lentils, smoked bacon  
& rosemary jus

atlantic salmon  
w lobster mash, asparagus  
& champagne fennel beurre blanc

corn fed chicken  
w master stock, broccolini,  
shiitake mushrooms & soft dumplings

### Dessert

[Please choose one of the following]

dessert tasting plate: pink grapefruit  
& rosemary jelly shot; fig & apple strudel;  
white chocolate & lavender tart

pineapple & cardamom tart tatin  
w ginger mascarpone

white chocolate ganache tart  
w chilled raspberries

steamed pear, cinnamon & date pudding  
w poire william anglaise

pressed plunger coffee, teas & infusions  
w handmade chocolate truffles

Please Note: The following are suggested  
menus, our chefs can tailor menus to suit  
any occasion.

### Menu 2

2 course [entree or dessert & main]

2 course [entree or dessert & main]  
w arrival canapes

3 course

3 course with arrival canapes

## Lunch & Dinner Menus - Upgrades

Truffle mezze  
[platters serving 10 person]

fresh dips, turkish bread & marinated olives

Deluxe mezze  
[platters serving 10 persons]

cured italian meats, marinated olives,  
char grilled vegetables, turkish bread & dips

Chilled seafood mezze  
[platters serving 10 persons]

pacific oysters, ocean king prawns,  
tasmanian smoked salmon, chilli marinated  
octopus  
w lemons, limes & aioli

Shared table salads  
[platters serving 10 persons]

cherry tomato, cucumber, olive,  
spanish onion, fetta & radicchio salad

roast beetroot, chevre, walnuts & baby  
leaves  
w white wine vinaigrette

mixed garden leaves  
w shaved fennel, watercress & lemon oil

Sides  
[platters serving 10 persons]

asian greens, sesame oil & crisp shallots

steamed baby vegetables

double cream mash

Shared table cheese platters  
[platters serving 10 persons]

washed rind, brie, & black wax cheddar  
w chilled grapes, dried fruit,  
quince paste & lavosh

### Vegetarian Options

pearl barley risotto w field mushrooms,  
asparagus, lemon & rosemary

ravioli of caramelised pumpkin, sage &  
onion w spinach & almonds