



Dinner

Dinner | Friday, Saturday, Sunday

Charcuterie

Sopressa Salami
Finocchiona
Prosciutto
Hungarian Salami
Chicken & Thyme Pâté

Antipasto

Cornichons, Pickled Onions, Sundried Plum
Tomatoes, Pickled Green Jalapenos, Anchovies,
Beetroot Relish, Bush Tomato Chutney,
Apricot & Quandong Chutney
Olives - Cerignola, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

Rustic Baguette, Ciabatta, Rye Bread, Laugen,
Pretzel, Sourdough, Wholemeal & Seeded Bread
Rolls, Assorted French Breads

A surcharge of 10% applies on public holidays.

(S) Contains Sustainably Sourced Ingredients

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World Cheeses

Semi Matured - Gouda

Semi Matured - Manchego

Matured - Vintage Cheddar

White Mould - Camembert

Blue Mould - Gorgonzola

Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,
Assorted Nuts & Dried Fruits, Walnut & Sundried
Australian Currant Bread

Compound Salads

Green Lip Mussels with French Vinaigrette

Clams & Wakame with Miso Dressing

Hokkaido Scallop Ceviche

Prawn, Squid, Octopus Salad with
Sweet Chilli Dressing

Smoked Salmon **(S)**, Fennel, Radicchio, Celery
with Orange Dressing

Olivier Salad - Potatoes, Carrots, Peas,
Corn & Apple

Broccoli & Bacon Salad, Dried Cranberries with Aioli

Cucumber & Edamame Salad with
Dill Yoghurt Dressing

Chicken & Avocado Salad with Ranch Dressing

Thai Style Beef Salad with Tamarind Dressing

Burrata & Medley of Cherry Tomatoes with Pesto

Assorted Dressings & Condiments

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Seafood

Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime
Mignonette Dressing, Verjuice, Ponzu, Nam Jim,
Lemon Wedges

Japanese

Sashimi – Salmon **(S)**, Tuna, Hiramasa

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Urakami

Squid & Asparagus Urakami

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki

Tempura Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki

Avocado Hosomaki

Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Pickled Lotus
Root, Pickled Daikon, Gojuchang, Sesame Soy Dressing,
Wakame

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Asian

Soup of the Day
Wok Tossed Black Pepper Mud Crabs
Thai Style Steamed Barramundi with Tamarind Sauce
Salt & Pepper Prawns
Slow Cooked Korean Beef Galbi
Crispy Honey Sesame Chicken
Steamed BBQ Pork Buns
XO Fried Rice with Chicken and Egg
Seafood Mee Goreng
Truffle Flavoured Edamame
Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Paneer Methi Malai Mutter - Cottage Cheese,
Green Peas, Fenugreek Flavoured Cashew Gravy
Meen Moilee - Barramundi simmered in Tumeric
Coconut Curry
Kosha Mangsho - Bengal Style Sautéed
Lamb with Spices
Potato and Green Pea Samosa with
Tamarind Chutney
Amti Dal - Tempered Sweet & Sour Yellow Lentils
Butter Chicken
South Indian Style Chilli Chicken
Crispy Onion Pakoda

Rice & Bread

Achar Rice - South Asian Pickle Tossed Basmati Rice
Tandoori Naan, Garlic and Butter

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,
Mango Pickle, Mixed Vegetable Pickle, Masala
Pappadums, Chilli and Coconut Sambal

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Western

Soup of the Day

Roasted Fish, Catalan Sauce, Fennel & Parsley Salsa

Duck, Mushroom & Kakkadu Plum Ravioli,
Tarragon, Red Wine Jus

Seared Beef Medallion, Green Pepper Jus

Truffle Mashed Potatoes

Grilled Spatchcock with Lebanese Tourné

Peri Peri Spiced Prawns, Lime, Cilantro

Steamed Spring Vegetables, Charred Corn,
Raisins & Feta

Cajun Potato Wedges with Pimento Aioli

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Herb Roasted Butternut, Tzatziki

Cheese & Corn Croquettes

Spiced Moroccan Cauliflower Bites with
Mint Mayonnaise

Smokey BBQ Pork Ribs

Roast Section

Cinnamon and Star Anise Crispy Pork Belly

Roasted Beef Prime Ribs, Rump

Rosemary and Garlic Marinated Leg of Lamb

Margherita Pizza

Italian Salami Pizza

BBQ Char Siu Pork

Peking Roasted Duck, Hoi Sin

Truffle Roasted Turkey

Yorkshire Pudding

Grilled Turkish Bread

Sauces and Condiments

Roasted Onion Beef Jus, Tasmanian Horseradish,
Apple Sauce, Caramelised Onion, Honey Mustard,
Mint Sauce, Gravy

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Dessert Cube

Cakes

Mango Passionfruit with Macadamia Crunch Entremets

Raspberry, Vanilla with Lemon Gateaux

Tiramisu

Dark Chocolate Mousse Bowl

Decedent Chocolate Cake

Strawberry Vanilla Short Cake

In Glasses and Individuals

Vanilla Cream Caramel, Orange

Yogurt Mandarin Pannacotta

Chocolate Shell Mascarpone Fruit Mousse

Mini Choux Vanilla Chantilly

New York Cheesecake, Mixed Berry Coulis

Hazelnut Milk Chocolate Cremeaux,

Raspberry Gel, Coffee Glace

Layered Exotic Fruit Cake with Green Tea.

Hot Desserts

Warm Chocolate Pudding

Summer Berry Pudding, Vanilla Crumble

Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,

Chocolate Sauce, Mango Coulis, Whipped Cream

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On Display

Ice Creams, Sorbet and Condiments
Passionfruit Marshmallow
Coconut Vanilla Marshmallow
Assorted Cupcakes - Earl Grey Tea Cupcakes,
Peanut Butter Cupcakes
Mini Date Cakes, Caramel Butter Cream
Walnut Brownies
Chocolate Barks
Chocolate Tart
Lemon Tart
Bakewell Tart
Chocolate Bon Bons
Raspberry Financiers
Assorted Pâte De Fruits
Assorted Whole Fruits
Assorted Cut Fruits
Assorted Macarons
Dark and White Rocky Road
Dipped Oreo
Assorted Popsicles
Assorted Chocolate Cones
Assorted Lollies

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