

SAMPLE MENU

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Cheese & Charcuterie

Camembert, Cheddar, Truffle Manchego, Gorgonzola, Torndirup Native Herb (DINNER ONLY), Stracciatella (WEEKEND ONLY)

Prosciutto, Finocchiona, Hungarian, Sopressa, Coppa

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

Antipasto

Cornichons, Sundried Plum Tomatoes, Anchovies (I), Pickled Onions, Beetroot Relish, Bush Tomato Chutney, Apricot & Quandong Chutney, Pickled Green Jalapeños

Olives - Cerignola, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

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

Salad Bar

Watermelon, Feta, Mint, Poppy Seeds

Pesto-Marinated Tomato, Olives, Red Onion

Broccoli, Sour Cream, Sundried Tomatoes

Chickpeas & Corn, Tamarind Dressing

Vietnamese Noodle Salad

Turkey, Roasted Potato, Ranch Dressing

Mixed Greens

Thai Beef Salad (DINNER ONLY)

Mixed Seafood Salad, Octopus (M) (DINNER ONLY)

Seafood Origin Source
Australia (A) Imported (I) Mixed (M)

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Seafood & Sushi

Chilled Blue Swimmer Crab **(I)**

Chilled U15 Prawns **(A)**

Crawfish **(I)**

South Australian Oysters **(A)**

Mussels, French Vinaigrette **(I)**

Clams, Miso Dressing **(I)** **(DINNER & WEEKEND LUNCH ONLY)**

Prawn & Squid Salad, Sweet Chilli Dressing **(M)**
(DINNER & WEEKEND LUNCH ONLY)

Chilled Jonah Crab Claw **(I)** **(WEEKEND ONLY)**

Assorted Sushi **(M)**

Tuna Sashimi **(I)**

Salmon Sashimi **(A)**

Condiments

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

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

Soup

Sweet Corn & Crab Meat Soup **(I)**

Carrot & Coriander Soup

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Asian

Kung Pao Chicken
Massaman Beef Curry
Korean Chilli Pork
XO Clams, Fried Rice **(I)**
Vegetarian Stir-Fried Noodle
Rice
Stir-Fried Vegetables
Truffle-Flavoured Edamame
Honey & Lemon Fish **(I)**
Singaporean Chilli Crab **(I)** (DINNER & WEEKEND LUNCH ONLY)
Prawn Toast **(I)** (WEEKEND DINNER ONLY)

Condiments

Prawn Crackers **(I)**, Chilli Oil, Soy, Sambal

Indian

Pea & Cumin Pulao
Butter Chicken
Dal Palak
Paneer Kali Mirch
Assorted Indian Bread
Achari Chicken Tikka
Zeera Aloo
Vegetarian Samosa
Onion Bhaji (WEEKEND DINNER ONLY)
Lamb Sukka (DINNER & WEEKEND LUNCH ONLY)
Kerala Fish Curry **(I)** (DINNER & WEEKEND LUNCH ONLY)
Lamb Biryani (WEEKEND DINNER ONLY)

Condiments

Kachumber Raita, Mint Chutney, Pickled Mango, Tomato Chutney

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Western

Caponata
Herb-Roasted Butternut, Parsnips, Asparagus
Truffle Mashed Potato
Seasonal Vegetables
Pumpkin & Ricotta Ravioli, Three Cheese Sauce
Shepard's Pie
Grilled Chicken, Mushroom, Thyme
Barramundi, Green Goddess, Tomato Salsa (I)
Fried Flat Head Fish, Tartare Sauce (I)
Cajun Potato Wedges
Prawn Bites (I)
Honey & Chilli Corn Ribs
Charred Broccolini, Pickled Shallot (WEEKEND DINNER ONLY)
Bourbon Pork Ribs (DINNER & WEEKEND LUNCH ONLY)
Salmon, Green Goddess, Tomato Salsa (I) (WEEKEND ONLY)
Onion Rings (DINNER & WEEKEND LUNCH ONLY)
Moroccan Cauliflower Bites
(DINNER & WEEKEND LUNCH ONLY)
Braised Beef Brisket, Jus (WEEKEND DINNER ONLY)

On the Carvery

Italian Coiled Sausage
Roast Beef
Prime Ribs (WEEKEND DINNER ONLY)
Rosemary & Garlic-Marinaded Leg of Lamb
(DINNER & WEEKEND LUNCH ONLY)
Cinnamon Star Anise Crispy Pork Belly
(DINNER & WEEKEND LUNCH ONLY)
Harissa Lamb Rack (WEEKEND DINNER ONLY)
Truffle-Marinaded Roast Turkey Breast
(WEEKEND DINNER ONLY)
Three Cheese & Basil Flat Bread
Yorkshire Pudding

Condiments

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

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Dessert Cube

Cakes

Banana & Caramel Coffee Cake
Matcha & Passionfruit Tiramisu
Dark Chocolate Mousse, Szechuan Pepper
Green Tea & Mandarin Gateaux
White Chocolate & Raspberry Gateaux

In Glasses & Individuals

Mango Cream, Lemongrass Coconut
Ginger Custard Cream, Blood Peach
Raspberry Choux
Passionfruit Cheesecake, Black Sesame Cream
Mini Vanilla Cream Bun, Crystal Sugar
Dark Chocolate Ganache, Soy Red Bean

Hot Desserts

Milk Chocolate Pudding Almond, Goji Berry
Vanilla Bread & Butter Pudding

On Display

Ice Creams, Sorbet & Condiments
Coconut & Vanilla Marshmallow
Dark Chocolate Cupcake
Coconut & Pineapple Friand, Green Tea Frosting
Chocolate Bark
Chocolate & Lavender Tart
Madeleine
Assorted Pâte de Fruits
Dark & White Chocolate Rocky Road
Assorted Cut Fruits
Assorted Whole Fruits
Lemon & Lime Tartlet
Egg Custard Tart

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