

Dinner

Dinner | Monday to Thursday

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

Charcuterie

Sopressa Salami
Finocchiona
Hungarian Salami
Prosciutto

Antipasto

Cornichons, Sundried Plum Tomatoes, Anchovies
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

**Please note that credit card payments incur a service fee of 1.15%.
A surcharge of 10% applies on Sundays and 15% on Public Holidays.**

(S) Contains Sustainably Sourced Ingredients

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Cheese Table

Cheddar

Manchego

Torndirrup Native Herbs

Camembert

Gorgonzola

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

Salad Bar

Jellyfish & Shredded Chicken Salad

Roasted Beetroot, Dill, Mandarin

Insalata Caprese

Roasted Caulilini, Green Goddess Dressing

German Potato Salad

Chickpeas & Corn, Tamarind Dressing

Prawns & Squid Salad, Sweet Chilli Dressing

Shiitake Salad

Thai Papaya Beef Salad

Clam & Wakame Salad, Miso Dressing

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Seafood

Finest South Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Crawfish

Mussels, French Vinaigrette Dressing

Condiments

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

Japanese

Sashimi – Salmon **(S)**, Tuna

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri Tamago

Nigiri Tuna

Hosomaki

Salmon Hosomaki Teriyaki

Chicken Uramaki

Prawn & Avocado Uramaki

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

Condiments

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

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Asian

Soup of the Day
Singaporean-Style Chilli Crabs, Mantou
Kimchi Fried Rice
Vegetarian Stir-Fried Noodles
Stir-Fried Seasonal Vegetables
Thai Green Curry
Sweet & Sour Pork
Prawn Crackers
Black Pepper Beef
Sambal Fish
Truffle-Flavoured Edamame
Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Mixed Vegetable Pulao
Zafrani Chicken Tikka
Butter Chicken
Kadhai Lamb
Hirava Masala Fish Curry
Shahi Paneer
Lasooni Dal Tadka
Zeera Aloo
Garlic Naan
Cocktail Samosa

Condiments

Kachumber Raita, Mint Chutney, Pickled Mango, Tomato Chutney

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Western

Soup of the Day
Roasted Cauliflower, Tomato Coulis
Herb-Roasted Butternut, Parsnip & Asparagus
Steamed Spring Vegetables
Cajun-Buttered Corn Ribs
Duck Ravioli, Orange Beurre Blanc
Truffle Mashed Potato
Fried Fish
Duck Fat Potatoes
Roasted Barramundi, Tartare Sauce
Peri-Peri Chicken, Pineapple Salsa
Greek Moussaka
Smokey BBQ Pork Ribs
Falafel
Onion Rings

On the Carvery

Cinnamon & Star Anise Pork Belly
Roast Lamb Leg, Mint Jelly
Mustard Roast Beef
Vegetarian Flat Bread
Turkish 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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