

Dinner

Dinner | Monday to Thursday

Charcuterie

Sopressa Salami

Finocchiona

Prosciutto

Hungarian Salami

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

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

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

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Cheese Table

Gouda

Vintage Cheddar

Camembert

Parmigiano Reggiano

Scamorza

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

Salad Bar

Vietnamese Noodle Salad

Granny Smith Apple, Bacon, Candied Walnut Salad

Cucumber & Wood ear Mushroom, Black Vinegar

Green Lip Mussels, French Vinaigrette

Clams & Wakame, Miso Dressing

Prawn & Squid Salad, Sweet Chilli Dressing

Thai Beef Salad

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

Chicken & Avocado Salad, Ranch Dressing

Chickpea Salad, Chilli Tamarind Dressing

Burrata & Medley of Cherry Tomatoes, Pesto

Assorted Dressings & Condiments

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Seafood

Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Yabbies

Condiments

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

Japanese

Sashimi – Ocean Trout **(S)**, Tuna

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
Singaporean Style Mud Crabs, Mantou
Honey Sesame Pork
Szechuan Beef
Kung Pao Chicken
Sweet & Sour Fish
Stir Fried Vegetables
Shanghai Style Noodles
XO Fried Rice Wok Tossed
Truffle Flavoured Edamame
Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Butter Chicken
Kadhai Paneer
Pork Vindaloo - Pork, Vindaloo Sauce
Malabar Fish Curry
Murgh Malai Tikka - Cream Cheese, Mace,
Chicken Kebab
Dal Palak - Yellow Lentils, Garlic, Spinach
Green Pea Samosa, Tamarind Chutney Pappadums

Rice & Bread

Cumin & Saffron Pulao
Tandoori Naan, Garlic, 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

Grilled Chicken Breast, Blue Cheese & Porcini Sauce

Seared Barramundi, Green Goddess Sauce

Shepherd's Pie

Parma Ham & Cheese Tortellini, Sage Butter

Truffle Mashed Potatoes

Sautéed Seasonal Vegetables, Pepitas

Roasted Parsnips, Baby Carrots & Asparagus,
Maple & Pickled Shallots

Caponata

Cajun Spiced Corn on the Cob

Rosemary & Duck Fat Baby Potatoes, Wedges,
Charcoal Salt

Tempura Battered Whiting Fillet, Tartare Sauce

Smokey BBQ Pork Ribs

Onion Rings, Pimento Aioli

Spiced Moroccan Cauliflower Bites, Mint Mayonnaise

Roast Section

Cinnamon & Star Anise Pork Belly

Roast Lamb Leg, Mint Jelly

Mustard Roasted Beef

Vegetarian Flat Bread

Yorkshire Pudding

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

Cinnamon Apple Crunch Hazelnut Praline Entrements
Strawberry Cream, Vanilla Mousse, Lemon Gateaux
Tiramisu
Dark Chocolate Mousse
Cherry, Dark Chocolate Mousse Cake
Strawberry Shortcake

In Glasses and Individuals

White Chocolate Passionfruit Posset, Coconut Gel
Yoghurt Blood Peach Panna Cotta
Black Current Mini Choux
Cheesecake, Strawberry Cream
Almond Sponge Layered Red Fruit Cake
Layered Exotic Fruit Cake, Matcha
Dark Chocolate, Morello Cherry Gateaux
Baba Savarin, Marmalade, Earl Grey Cream

Hot Desserts

Warm Toffee Chocolate Pudding
Bread & Butter Pudding, Mixed Berries

Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,
Chocolate Sauce, Mango Coulis, Whipped Cream

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On Display

Ice Creams, Sorbet & Condiments

Coconut Vanilla Marshmallow

Passionfruit Marshmallow

Mini Earl Grey Tea Cupcakes, Mini Vanilla Cupcakes

Mini Red Velvet Cakes Orange Cream Cheese Frosting

Chocolate Barks

Strawberry & Mint Tart

Almond Financiers

Mini Assorted Chocolate Cones

Assorted Pâte De Fruits

Dark and White Chocolate Rocky Road

Assorted Whole Fruits

Assorted Cut Fruits

Assorted Lollies

Bakewell Tart

Chocolate Fountain & Condiments

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