

# Dinner

Dinner | Friday, Saturday & Sunday

## Charcuterie

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Sopressa Salami

Finocchiona

Prosciutto

Hungarian Salami

## Antipasto

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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

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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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## World Cheeses

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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

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Moroccan Style Heirloom Carrots & Quinoa Salad

Granny Smith Apple, Bacon, Candied Walnut Salad

Cucumber, Tofu & Edamame Salad with  
Sesame Soy Dressing

Green Lip Mussels with French Vinaigrette

Hokkaido Scallop Ceviche

Clams & Wakame with Miso Dressing

Prawn & Squid Salad with  
Sweet Chilli Dressing

Thai Beef Salad

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

Shiitake Salad - Shiitake, Enoki, Miso Dressing

Chicken & Avocado Salad with Ranch Dressing

Burrata & Medley of Cherry Tomatoes with Pesto

Assorted Dressings & Condiments

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## Seafood

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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

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**Sashimi** - Ocean Trout **(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

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Soup of the Day

Singaporean Style Mud Crabs, Mantou

Salt & Pepper Prawns

Vietnamese Black Pepper Shaking Beef

Korean Bul Dak - Spicy Chicken Stir Fry

Thai Seafood Drunken Noodles

Tamago Yakimeshi - Japanese Egg Fried Rice

Wok Tossed Fish with Chilli & Lemon Sauce

Truffle Flavoured Edamame

Steamed Jasmine Rice

Steamed BBQ Pork buns

### Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

## Indian

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Dum Ka Murgh - Chicken simmered in Rich  
Cashew & Caramelised Onion Gravy

Paneer Butter Masala

Kali Mirch Murgh Tikka - Black Pepper Chicken Kebab

Bengali Doi Maach - Barramundi Simmered in  
Yoghurt Gravy

Lamb Kofta Rogan Josh - Lamb Meatballs in  
Spicy Kashmiri Sauce

Pav Bhaji - Minced Mixed Vegetables cooked  
Curry accompanied with Bread Roll

Potato & Green Pea Samosa, Tamarind Chutney

Pappadums & Fryums

### Rice & Bread

Curry Leaf Tempered Coconut Flavoured Basmati Rice

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

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Soup of the Day

Duck, Mushroom & Kakkadu Plum Ravioli,  
Wild Mushroom Sauce

Manjimup Truffle Mashed Potatoes

Grilled Chicken Breast with Lebanese Garlic Emulsion

Charred Broccolini, Preserved Lemon

Rosemary & Duck Fat Baby Potatoes, Charcoal Salt

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Smokey BBQ Pork Ribs

Herb Roasted Parsnip, Baby Carrots & Asparagus,  
Maple Ricotta

Greek Vine Dolmades with Red Pepper Muhammara  
Dip & Creamy Garlic Yoghurt

Seared John Dory, Black Lime Dressing, Shaved  
Fennel Salsa Verde

Slow Braised Beef Cheeks, Root Vegetables,  
Gremolata

Spiced Moroccan Cauliflower Bites with  
Mint Mayonnaise

Crumb Fried Stuffed Olives

Tempura Onion Rings

## Roast Section

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Cinnamon and Star Anise Pork Belly

Roasted Beef Prime Ribs &  
Roasted Mustard Beef Rump

Rosemary and Garlic Marinated Leg of Lamb

Vegetarian Pizza

Grilled Spanish Chorizo

Grilled Turkish Bread with Green Pea & Mint Dip,  
French Onion Dip

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

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### Cakes

Mango Passionfruit with Macadamia Crunch Entremets

Raspberry & Vanilla with Lemon Gateaux

Tiramisu

Dark Chocolate Mousse

Coffee Crème Brûlée

Cherry, Dark Chocolate Mousse Cake

Strawberry Shortcake

Passionfruit, Coconut & Guava Trifle

### In Glasses and Individuals

White Chocolate Passionfruit Posset, Coconut Gel

Yoghurt & Red Peach Panna Cotta

Mini Choux, Mango Cremeux

Raspberry Cheesecakes

Chocolate Shell with Mascarpone Fruit Mousse

Dark Chocolate with Miso Caramel Mini Gateaux

Vanilla Cream Caramel, Orange

### Hot Desserts

Warm Toffee Chocolate Pudding

Bread & Butter Pudding with Mixed Berries

### Condiments

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

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## On Display

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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

Assorted Pâte De Fruits

Dark and White Chocolate Rocky Road

Assorted Whole Fruits

Assorted Cut Fruits

Assorted Lollies

Bakewell Tart

Chocolate Bon Bons

Lemon Tart

Caramel Walnut Brownies

Assorted Macarons

Mini Assorted Chocolate Cones

Dipped Oreos

Hand Made Chocolate Lollipops

Chocolate Fountain & Condiments

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