



LUNCH

Table Top Buffets

Ciao Bella

- Mushroom risotto with freshly grated grana padano
- Crumbed scalloppine with lemon parsley wine sauce
- Spinach and ricotta agnolotti with creamy tomato sauce
- Insalata caprese – tomato basil bocconcini with black cracked pepper and garlic croutons
- Crusty ciabatta loaf with olive oil, balsamic vinegar and soft butter
- Tiramisu Italian liquor trifle with mascarpone cheese and fresh coffee
- Freshly brewed coffee and tea selection

\$35.50 per person

Darwinian

- Barramundi cakes with wild lime aioli
- Mango chicken chops with albino sweet potato crisps
- Parap salad consisting of chef's fresh crisp ingredients with sweet citrus dressing
- Creamed sweet potato with fresh basil and Spanish onion butter
- Top End tropical fruit salad with fresh cream, frozen grapes and berries
- Freshly brewed coffee and tea selection

\$38.50 per person

Go North

- Pad Thai noodles with peanuts and fresh Vietnamese basil
- Tiger prawn won tons with nauc nam dipping sauce
- Penang beef curry with coconut rice
- Gai Lan – Thai wok fried greens
- Green paw paw salad with lime dressing and fresh coriander
- Coconut ice cream with mango coulis
- Freshly brewed coffee and tea selections

\$41.90 per person

Portable Plates

New York Deli

- Platter of cold cured and marinated meats
- Spinach, red capsicum and mushroom frittata
- Mediterranean salad with sun dried tomatoes and balsamic dressing
- Crusty bread roll and soft butter
- Seasonal fresh-sliced fruit platters
- Freshly brewed coffee and tea selection

\$29.50 per person

The Wharf

- Crumbed fillets of barramundi with lemon cheeks and remoulade sauce
- Lemon myrtle calamari salad with baby cos
- Baked potato wedges with cajun spices, sour cream and sweet chilli
- Sesame, poppy and plain fresh rolls with soft butter
- Greek style salad with lemon dressing
- Seasonal fresh-sliced fruit platters
- Freshly brewed coffee and tea selection

\$31.50 per person

Tiwi Temptations

- Seafood and marinated chargrilled vegetable salad with lemon dressing and seeded mustard potato salad
- Home made muesli bar with dried local tropical fruits
- Baci chocolates (2)
- Piece of fresh fruit and soft drink or water
- Freshly brewed coffee and tea selection

\$29.00 per person



LUNCH

Cullen Bay Teahouse

Herb crusted beef, mustard and pimento salad, turkish loaf with tomato fondue and sweet potato crisps

Lime tea cake with coconut icing

Pure indulgence almond creams (2)

Piece of fresh fruit and soft drink or water

Freshly brewed coffee and tea selection

\$29.00 per person

Table Top or Seated Buffet

The Ghan

Korma lamb with baby pappadums

Steamed basmati saffron rice

Selection of Northern Territory relishes and dahl

Crusty bread roll and soft butter

Assorted vegetable and savoury turnovers

Seasonal fresh-sliced fruit platters

Freshly brewed coffee and tea selection

\$29.50 per person

Jabiru

Slow cooked beef in juniper berry sauce

New potatoes with bush spice butter

Salt bush vegetable bake

Damper rolls with soft butter and bush tomato chutney

Tossed Howard Springs greens

Seasonal fresh-sliced fruit platters

Freshly brewed coffee and tea selection

\$29.50 per person

Rum Jungle

Tandoori chicken with citrus scented couscous, pickled cucumber and lemon yoghurt

Pumpkin and chickpea coconut curry

Dopiazza beef curry with preserved lemons

Samosas, curry puffs, basmati rice and naan bread

Pappadums, chutney, spiced sour cream and chilli oil

Freshly brewed coffee and tea selection

\$42.50 per person

Seven Spirit Bay BBQ

Chargrilled lemongrass chicken spare ribs with brown sugar

Barramundi fillet with honey, cajun butter and fresh lime wedges

Crocodile and salt bush sausages with scallop potatoes and fine chopped parsley

Barbequed red capsicum, snow peas and zucchini with ghee, river salt and cracked black pepper

Tomato, cucumber and wild basil salad with red wine mustard vinaigrette

Tossed Howard Springs greens with fresh herbs

Freshly baked bread basket selection, including sliced multigrain and white cob loaf with soft butter

Lime and pineapple panacotta with mango salsa, fresh cream and tuille biscotti

Freshly brewed coffee and tea selection

\$58.50 per person