

*outstanding*  
**DINING**



## **DINNER MENU**

**A PLACE LIKE NO OTHER**



## SEATED DINNER

Design your own menu with our range of beautifully plated two and three-course dinner options to complement your special event in the Top End.

Plated two-course menu	\$ 60.00 per person
Plated three-course menu	\$ 80.00 per person
Alternative service fee	\$ 4.50 per person per course

Three course dinner served with freshly brewed coffee and tea

## ENTRÉES

- Melody of mushroom pithivier, sweet pea mousse, garlic kale and sauce vierge \*\* **V**
- Seared scallops with roasted cauliflower puree, shaved radish, micro salad and brioche crumble
- House cured Atlantic salmon gravlax with shaved asparagus, buttermilk mousse and squid ink tapioca wafer
- Local Northern Territory tiger prawn timbale with chilled cucumber and tomato consommé and mixed baby salad **G**
- Confit pork belly served with watermelon, snow pea tendrils, coriander and nuoc nam dressing \*\* **G**
- Cold smoked chicken with parsnip mousseline, crispy pancetta, compressed beetroot and micro greens
- Northern Territory farmed saltwater crocodile nummus, lemon, lime, coriander and shredded green papaya salad
- Northern Territory caught charred Spanish mackerel with red cabbage and Granny Smith apple salad, pumpernickel crumbs and romesco sauce
- Duck breast with roasted pear, snow pea salad, shallot, vanilla lemon dressing, toasted hazelnuts and baby herbs
- Crispy goat cheese kataifi with slow roasted beetroot, celery herb salad and pomegranate vinaigrette **V**
- Roasted lamb rump, home-made labna, minted pea salad and toasted tortilla

\*\* Hot items are not available for preset entrée

**V** Vegetarian **G** Gluten Free

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## MAINS



### Seafood

- Humpty Doo barramundi served with crushed potato cake, Asian pak choy and lemon butter sauce 
- Pan-seared Tasmanian salmon served with polenta chips, aged balsamic roasted beetroot puree, blistered grapes and verjus dressing
- Northern Territory caught Spanish mackerel served with a spiced ragout of lentils, broccolini, cucumber minted labna and pistachio dukkha 
- Turmeric spiced wild barramundi with fragrant coconut pandan rice, steamed broccolini, shaved beetroot yogurt relish and curry leaf

### Poultry

- Breast of chicken served with sweet corn potato puree, ginger beef jus and a crispy Asian bean sprout salad
- Oregano and feta crusted chicken breast served with a butternut pumpkin tartlet, butter spinach puree, spring onion and jus
- Chicken breast with herb crumble, northern white bean mousseline, blanched vegetable mélange and smoky speck dressing

### Beef

- Roasted scotch fillet with prosciutto, cocktail chat pave, garlic aioli, peppered green beans, and sticky onion beef jus 
- Grilled beef sirloin served with potato and parsnip skordilla, braised red cabbage, mushroom samosa and Madeira jus
- Slow roasted hickory rubbed scotch fillet served with pomme fondant, tomato relish, asparagus and watercress salad 

### Lamb

- Lamb loin with pimento crust, porcini mushroom cake, glazed baby onion, thyme crusted beans and lamb jus
- Lamb rump with dried Kalamata olive herb crumble, eggplant moussaka, green asparagus and lamb jus

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## DESSERTS

- Crispy meringue biscuit with saffron cream, rhubarb gel and shaved dark chocolate **G**
- Yoghurt panna cotta with home baked ginger loaf, carrot gel and honeycomb crumble
- Lemon tart with toasted meringue, Vietnamese minted pineapple salsa and candied ginger
- Lychee cream cheese cake with chocolate date biscuit and sweet pumpkin jelly
- Double chocolate fudge cake with orange Grand Marnier jelly, vanilla cream and spiced biscuit soil
- Chocolate and toasted coconut tart with almond milk and malt crumble
- Hibiscus and Granny Smith apple oat crumble with vanilla gelato and lavender
- Sweet pineapple and mint carpaccio with roasted coconut thread ice cream **G**
- Vanilla bean crème brulee with almond biscotti
- Croissant bread and butter pudding with lemon scented berries and vanilla cream

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## BESPOKE MENU

- Our Executive Chef will be happy to work with you to design a menu to suit your theme or a region
- Prices for bespoke menus will be on application and start from \$95 per person, based on a three-course meal

## ENHANCE YOUR DINNER

- Chef's selection canapés: 2 cold items: \$7 per person (for 30 minutes service prior to mains)
- Selection of cheese, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread: \$150 per 10 people
- Barista Coffee Cart: \$5 per person or on consumption
- Liqueur Bar: cash bar or on consumption