

outstanding
DINING



LUNCH MENU

A PLACE LIKE NO OTHER





PACKED LUNCH ON THE GO

Planning to work through lunch, heading out on an afternoon excursion or going to a team building activity? When time is precious, we can assist with our packed lunches on the go. These are delicious lunch boxes packed with goodness that will be ready and waiting for your delegates to take and go.

Select your perfect lunch box \$ 30.00 per person

Box 1

- Roast beef, Swiss cheese, semi-dried tomato, caramelised onion and rocket pesto in Turkish bread
- Power house salad with roasted chickpeas, green peas, apple and yoghurt lime avocado dressing **V** **G**
- Baked sesame cheesecake with sumac strawberries **V**
- Roasted pineapple with minted syrup **V** **G**
- Fruit juice or bottled water

Box 3

- Roasted turkey breast, carrot relish, camembert cheese and baby spinach baguette
- Chat potato salad with herb mayonnaise and spring onion **V** **G**
- House-made walnut banana bread with sweet mascarpone cream **V**
- Tropical fruit salad **V** **G**
- Fruit juice or bottled water

Box 2

- Baked chicken, baby cos, shaved parmesan, crispy pancetta and Dijon mayo in a tortilla wrap
- Greek salad with cucumber, tomato, rocket, onion, crumbled feta, olives and lemon dressing **V**
- Double chocolate mint slice **V**
- Piece of whole fresh fruit
- Fruit juice or bottled water

Box 4 - Vegetarian

- Falafel, spinach and feta wholemeal wrap **V**
- Fattoush salad with mint, Za'atar and crispy Lebanese bread **V**
- Apple, almond and pear sugar crusted strudel with cream **V**
- Tropical fruit salad **V** **G**
- Fruit juice or bottled water

V Vegetarian **G** Gluten Free

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SHARED TABLE TOP LUNCH

The shared table top lunch is an ideal way to keep the conversation flowing over the lunch break. This seated lunch option offers a selection of delicious home style dishes placed in the middle of the table for delegates to share and enjoy. 8 people per table are recommended for the shared table top lunch.

Select an option \$ 47.00 per person

Option 1

- Butter chicken with saffron rice and mint and pineapple raita **G**
- Steamed broccoli with sumac almond butter **V G**
- Tandoori baked threadfin salmon with coriander dressing **G**
- Fresh mixed garden salad with yoghurt dressing **V**
- Honey glazed pumpkin, quinoa, bean, parsley and feta with preserved lemon dressing **V**
- Fattoush salad with mint, Za'atar and crispy Lebanese bread **V**
- Selection of breads with butter
- Chef's selection of pastries and cakes

Option 2

- Thai red chicken curry with straw mushrooms, cherry tomato and jasmine rice **G**
- Barramundi fillet with three flavoured sauce **G**
- Pak choy with hoisin sauce and shallots **V**
- Green papaya, beans and cherry tomato salad **V**
- Prawn glass noodle salad with basil, lime, chilli and roasted peanuts
- Thai style beef salad with crisp vegetables, toasted wild rice and nam phrik
- Selection of breads with butter
- Chef's selection of pastries and cakes

Option 3

- Beef bourguignon with thyme, baby vegetables and smoky speck **G**
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan **V**
- Baked salmon fillets with grilled spring onion, eggplant and lemon parsley dressing **G**
- Eggless Caesar salad with crispy bacon, croutons and balsamic dressing **G**
- Roasted pineapple and coleslaw with parsley and yoghurt dressing **V G**
- Shaved fennel with orange, vanilla dressing and hazelnuts **V G**
- Selection of breads with butter
- Chef's selection of pastries and cakes

All options served with freshly brewed coffee, tea, juice and water

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DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

Design a healthy lunch package to best suit your daily event program. We offer the flexibility to mix the menu up from light lunches through to more substantial luncheon options, to enhance the overall dining experience for delegates. Our Executive Chef is available to work with you to design a customised buffet luncheon to suit your event theme as well as incorporating any special dietary requests.

Option 1 - Cold	\$ 39.00 per person
Selection of sandwiches, wraps and rolls, platter, salads, and desserts	
Juice, water and soft drinks included	
Option 2 - Cold and hot	\$ 47.00 per person
Selection of sandwiches, wraps and rolls, platter, salads, hot items, and desserts	
Juice, water and soft drinks included	
Tea and coffee	\$ 4.00 per person

COLD ITEMS

Sandwiches, wraps and rolls (select 2)

- Roasted turkey breast, carrot relish, camembert cheese and baby spinach
- Slow roasted grain fed beef, seeded mustard, beetroot jam and mesclun
- Roast beef, Swiss cheese, pimento, smoky baba ganoush and salsa verde
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Cold smoked salmon, chili, coriander, Asian salad and fried shallot
- Grilled eggplant, zucchini, red peppers layered with carrot hummus and rocket pesto V
- House dried tomato, balsamic, mozzarella cheese and olive tapenade V
- Shredded chicken with Asian slaw and coriander aioli
- Local tiger prawns, avocado, snow pea sprouts and wasabi mayo
- Baked chicken, baby cos, shaved parmesan, crispy pancetta and Dijon mayo
- Shaved pastrami roll with house made pickled vegetables
- Roasted lamb, red peppers, lettuce, mint and parsley pesto
- Tuna, pickled cucumber, roma tomato, mayonnaise and mesclun
- Cumin roasted root vegetables with beetroot hummus and rocket V
- Honey basted Virginia ham, cheddar, onion jam and iceberg lettuce

Platters (select 1)

- Herb, lemon and sumac roasted chicken with a selection of condiments G
- Vegetarian antipasto of grilled, marinated vegetables, artichokes, olives, semi dried tomatoes, dolmades and marinated feta V G
- Array of quiches including leek and spinach, mushroom and semi dried tomato V
- Spanakopita, filo, spinach, cheese and herb pie with quinoa tabbouleh V
- Cold meat selection including ham, pastrami, roasted meats, salami and condiments G
- Selection of house made seasonal dips with vegetable crudities and crisp pita bread V
- Nori rolls selection, vegetarian and seafood with wasabi, soy and pickled ginger

Salads (select 2)

- Honey glazed pumpkin, quinoa, bean, parsley and feta with preserved lemon dressing V G
- Thai style beef salad with shredded crisp vegetables, toasted wild rice and ginger dressing
- Eggless Caesar salad with crispy bacon, croutons and balsamic dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled feta, olives and lemon dressing V G
- Fattoush salad with mint, Za'atar and crispy Lebanese bread V
- Fresh mixed garden salad with olive oil and lemon vinaigrette V G
- Power house salad with roasted chickpeas, green peas, apple and yoghurt lime avocado dressing V G
- BBQ chicken salad with charred corn, crispy tortilla and mixed greens
- Roasted pineapple and coleslaw with parsley and yoghurt dressing V G
- Baby cocktail chat potato salad with bacon, apple and parsley G

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HOT ITEMS

(select 2)

- Butter chicken with saffron rice and mint and pineapple raita
- Chunky lamb cottage pie with golden potato crust and caramelised onion
- Slow roasted pork leg with shaved green apple and nam phrik dressing **G**
- Beef bourguignon with thyme, baby vegetables and smoky speck **G**
- Slow cooked casserole of beef, root vegetables, mushroom and red wine with pilaf rice
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan **V**
- Tandoori baked threadfin salmon with cardamom rice, coriander dressing and pappadums
- Cassoulet of beans, garlic, root vegetables, vine-ripened tomatoes, dill and lemon cous cous **V**
- Thai red chicken curry with straw mushrooms, cherry tomato and jasmine rice
- Navarin of lamb with rosemary baked polenta
- Baked threadfin salmon fillets with grilled spring onion, eggplant and lemon parsley dressing **G**

DESSERTS

(select 2)

- Double chocolate mint slice **V**
- Sliced tropical and seasonal fruit platters **V G**
- Baked sesame cheesecake with sumac strawberries **V**
- Bourbon glazed pecan tart with chocolate sauce and cream **V**
- Dark couverture chocolate tartlets with toasted coconut **V**
- Apple, almond and pear sugar crusted strudel with cream **V**
- Vanilla bean panna cotta with roasted pear and orange ginger syrup **G**
- Mini lemon meringue tarts **V**
- Ginger and passionfruit sponge trifle with coffee double cream **V**

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SEATED LUNCH

Delight your delegates with a delicious plated menu featuring fresh Northern Territory seafood and seasonal produce, an ideal setting for conversation, celebration or networking.

Plated two-course menu	\$ 55.00 per person
Plated three-course menu	\$ 65.00 per person
Alternative service fee	\$ 4.50 per person per course

Entree

- Slow poached chicken in Chinese master stock, tossed in cucumber, celery, herb salad and egg noodles with XO mayo dressing
- Green pea and Greek yoghurt broth, pulled ham hock and mint chia salad with crispy tortilla bread
- Cooked Northern Territory king prawns, candied beetroot, goat cheese crumble, smoked corn salsa with chilli avocado puree G
- Tender slow cooked beef fillet, orange marmalade herb salad and burnt eggplant cream with spiced curry toast G
- Italian style Caprese salad, marinated buffalo mozzarella, vine-ripened gourmet tomato, grilled zucchini, black olive and basil salad V G

All options served with freshly brewed coffee, tea, juice and water

Main

- 4-hour braised beef cheek with curry spiced potato puree, salt roasted baby carrots and marinated milk onion parsley salad G
- Za'atar spiced chicken supreme with smokey chipotle sauce, roasted almond lemon Israeli cous cous and buttered broccolini
- Pan seared Northern Territory caught Spanish mackerel with pancetta wafer, corn risotto cake, sesame green bean salad and shellfish bisque
- Humpty Doo barramundi with olive oil butternut pumpkin puree, roasted chorizo and cumin spiced brussels sprouts and onion veloute
- Bone in pork loin, roasted pimento hummus, grilled zucchini and mixed mushroom with beef port jus G

Dessert

- Sweet pineapple and mint carpaccio with roasted coconut thread ice cream G
- Croissant bread and butter pudding with lemon scented berries and vanilla cream
- Double chocolate fudge cake with orange Grand Marnier jelly, vanilla cream and spiced biscuit soil
- Yoghurt panna cotta with home baked ginger loaf, carrot gel and honeycomb crumble

V Vegetarian G Gluten Free

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