



SEATED LUNCH AND DINNER MENU










SEATED LUNCH AND 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 \$ 77.50 per person

Plated Three Course \$ 104.50 per person

ENTRÉES *(Choose 1)*

- Cured dill salmon gravlax with shaved cucumber, sugar apple, watercress salad and gin dressing 
- Local king prawn cauliflower custard with pickled radish, sesame dukkha and snow pea tendrils
- Sous vide lemon myrtle chicken breast with carrot dressing, roasted almond dukkha and baby greens 
- Seared scallops with corn mousseline, fried cornbread, herbs and eschalot spec dressing 
- Roasted lamb rump with green pea mousse, pistachio crumble, shaved asparagus and mint dressing
- Duck breast with roasted pear, snow pea salad, shallot, vanilla lemon dressing, toasted hazelnuts and baby herbs  
- Whipped lemon fetta tart with candied walnuts, caramel beetroot dressing, salsa verde and micro herbs 
- Double cooked spiced eggplant with coconut labna, coriander chutney and Lebanese crisp bread 

MAINS *(Choose 1)*

- Humpty Doo barramundi served with curry spiced kipfler potato cake, cumin beetroot relish, maple pumpkin vinaigrette and broccolini 
- Northern Territory Spanish mackerel served with roasted baby beets, Thai red curry sauce, zucchini noodles and toasted pinenuts 
- Chicken breast served with brussel sprout colcannon, braised baby carrot and mushroom jus
- Grilled chicken breast served with maple pumpkin puree, corn and potato croquette, kale crisp, red wine vinegar and shallot jus
- Spiced rubbed Kilcoy beef scotch served with garlic fondant potato, green bean bundle, buttered onion puree and beef jus
- Lamb rump roast served with roasted vegetable salad, whipped fetta, mint chutney and beef jus 
- Grilled pumpkin steak served with freekah crumble, confit tomato, salsa verde, asparagus and potato mousseline  

Plated Two Course

Choose 1 main and 1 entrée or dessert from the selection.

Plated Three Course

Choose 1 entrée, 1 main and 1 dessert from the selection.

Includes freshly brewed Rio Coffee, Premium Tea Drop selection and water.

Alternate drop fee \$5.50 per course / per person

 Vegetarian  Vegan  Dairy Free  Gluten Free









Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

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Our Executive Chef will be happy to work with you to design a bespoke menu to suit your theme.

DESSERTS *(Choose 1)*

- Tiramisu panna cotta with coffee jelly, cocoa biscuit crumble, mascarpone mousse and blackberry compote 
- Date chocolate glazed tart with medjool dates, coffee mousse and strawberry compote 
- Double chocolate fudge cake with raspberry sorbet and smoked pistachio soil 
- Pistachio, custard and apple jelly trifle with lemon sorbet 
- Vanilla brulee tart with vanilla ice cream, berry sauce and hazelnut crumble 
- Roasted spiced pineapple with coconut lemon cake and vanilla bean custard 
- Verbena lemon curd tart with torched meringue and lemon chips 
- Orange marmalade pudding with Baileys ice cream 

BESPOKE MENU

- Prices for bespoke menus start from \$120 per person based on a three-course meal.

ENHANCE YOUR DINNER

- Chef's selection canapés includes 2 cold items served for 30 minutes prior to mains
– add \$11.50 per person.
- Selection of cheeses, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread
– add \$17.50 per person.
- Barista Coffee Cart
– add \$6 per person or on consumption.