

SEATED LUNCH AND DINNER MENU



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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 (GF)
- Local king prawn cauliflower custard with pickled radish, sesame dukkha and snow pea tendrils
- Seared scallops with corn mousseline, fried cornbread, herbs and eschalot spec dressing (GF)
- 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 (DF) (GF)
- Confit of herb chicken with Davidson plum dressing, a corn flake crumble, pickled baby onions and dill salad
- Double cooked spiced eggplant with coconut labna, coriander chutney and Lebanese crisp bread (PB)

MAINS *(Choose 1)*

- Humpty Doo barramundi served with curry spiced kipfler potato cake, cumin beetroot relish, maple pumpkin vinaigrette and broccolini (GF)
- Northern Territory Spanish mackerel served with roasted baby beets, Thai red curry sauce, zucchini noodles and toasted pinenuts (GF)
- 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 (GF)
- Grilled pumpkin steak served with freekeh crumble, confit tomato, salsa verde, asparagus and potato mousseline (PB) (GF)

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

Chef selection of chilled desserts, cakes, chocolates and fruits – add \$35 per person

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) 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)

- Coconut panna cotta with a sticky rice cake, coconut mousse and mango gelee
- Coffee hazelnut biscoff tart with mascarpone cream and blackberry thyme compote (V)
- Verbena lemon curd tart with torched meringue and lemon chips (V)
- Dark callebaut fudge brownie with toasted marshmallow meringue and chocolate soil (V)
- Chocolate honey mousse with vanilla and pear jelly, pistachio crumble and chocolate ice cream (V)
- Fruit loaf and marmalade bread and butter pudding with anglaise sauce and a marmalade ice cream (V)
- Roasted spiced pineapple, coconut lemon cake with vanilla bean custard (V)
- Kaffir lime crust, vanilla cheesecake with lemon gelee, yoghurt mousse and cocoa meringue (V)

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