

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 \$ 81.00 per person

Plated Three Course \$ 106.00 per person

ENTRÉES *(Choose one)*

- Pulled and pressed pork belly with pickled chillies, caper berries and smoked pea puree (GF)
- Local king prawn(A), Napa cabbage slaw, dashi seasoning and chilli oil (GF) (DF)
- Honey sous vide chicken breast with juniper carrot, sugar snaps and pepperberry aioli (GF)
- Scallop(l) aqua pazza with chorizo crumb, turmeric zucchini pickle and whipped ricotta
- Sousvide lamb rump with compressed golden beetroot, beetroot chips and smoked beetroot gel
- Duck breast with roasted pear, snow pea salad, shallots, vanilla lemon dressing, toasted hazelnuts and baby herbs (GF) (DF)
- House hot smoked salmon(A) with finger lime jam, celeriac panna cotta and roasted pepitas (GF)
- Confit heirloom cherry tomato salad, basil gel, olive crumb, preserved lemon dressing and fried bread (PB)

MAINS *(Choose one)*

- Humpty Doo barramundi(A), pepper berry potato hash, Davidson Plum vinaigrette, sweet yoghurt and broccolini (GF)
- Northern Territory Spanish mackerel(A), braised fennel, asparagus and black garlic kipfler cake (GF)
- Breast of chicken, polenta mash, buttered asparagus, confit heirloom tomatoes and mushroom jus (GF)
- Grilled chicken breast, hot pickled radicchio, garden pea puree, roast cauliflower, thyme jus (GF) (DF)
- Spiced rubbed kilcoy beef scotch, pecorino mash, olive oil kale, ratatouille and red wine jus (GF)
- Lamb rump roast, eggplant ricotta bake, beetroot mash, broccolini and jus (GF)
- Grilled pumpkin steak, braised rosella and rhubarb, roasted pepitas, potato fondant and soaked sultanas (PB) (GF)

Dessert selection on next page >>>

Plated Two Course

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

Plated Three Course

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

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

Alternate drop fee \$5.50 per course / per person

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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 one)*

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

BESPOKE MENU

Bespoke menu starts at \$130 per guest. This includes three course set menu, bread and butter, tea and coffee.

ENHANCE YOUR DINNER

- Chef's selection canapés includes two cold items served for 30 minutes prior to mains – add \$12.00 per person
- Selection of cheeses, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread – add \$18.00 per person
- Barista coffee cart – add \$6.50 per person or on consumption

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

All prices in AUD, inclusive of GST. Sunday and public holiday surcharges apply. Prices valid 1 July 2026 – 30 June 2027 and subject to change. Other dietary requirements can be catered for on request.

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