



2011 Set Menu 1

****Menu Available for Lunch Monday to Wednesday and Dinner Monday to Sunday***
If there are any dietary requirements necessary outside of the pre-selected menu, we require notification no less than 14 days prior to the event.*

\$37 - Two course

\$26 - One course

Main

Fish and chips with mixed leaf and dipping sauce

Roasted pork belly with potato puree and apple jus

Grilled barramundi with tomato herb risotto

Char grilled chicken breast with duchess potato and mushroom jus

250gram grass-fed rump with dauphinoise potato and mustard jus (served medium)

Dessert

Selection of ice cream and sorbet

Chocolate mud cake with double cream and seasonal berries

Strawberry tart with crème anglaise

+ Meals are served with Fresh Bread Rolls, Coffee, Tea & baby shortbread

Minimum 15 People, Maximum 50 People.

All Items are subject to availability.

In the event of a change, a comparable replacement will be made.

For groups larger than 20 guests the menu is set. Please select one (1) item from each course or two (2) items to be served on an alternate basis.

. All items are subject to availability.

A dining surcharge of \$300 applies for all exclusive events. This includes: Level 1 exclusive dining, Clothed tables, and Full waiter service



2011 Set Menu 2

****Menu Available for Lunch Monday to Wednesday and Dinner Monday to Sunday***
If there are any dietary requirements necessary outside of the pre-selected menu, we require notification no less than 14 days prior to the event.*

\$53 - Three course

\$44 - Two course

Entrée

Vegetable terrine with rocket
Salt and pepper squid with mango aioli
Goujons of barramundi with pesto and orange salad

Main

Sirloin with sweet potato sauté, tomato relish and herb jus (served medium)
Atlantic salmon with coconut rice, bok choy and soy ginger dressing
Pumpkin ravioli with capsicum puree, ricotta and wilted greens
Pork cutlet with roesti potato, apple and cranberry compote

Dessert

White chocolate mango cheesecake with hokey pokey ice cream
Apple galette with berry coulis
Seasonal fruit platter with crème chantilly

+ Meals are served with Fresh Bread Rolls, Coffee, Tea & baby shortbread

Minimum 15 People, Maximum 50 People.

All Items are subject to availability.

In the event of a change, a comparable replacement will be made.

For groups larger than 20 guests the menu is set. Please select one (1) item from each course or two (2) items to be served on an alternate basis.

. All items are subject to availability.

A dining surcharge of \$300 applies for all exclusive events. This includes: Level 1 exclusive dining, Clothed tables, and Full waiter service



2011 Set Menu 3

****Menu Available for Lunch Monday to Wednesday and Dinner Monday to Sunday***
If there are any dietary requirements necessary outside of the pre-selected menu, we require notification no less than 14 days prior to the event.*

\$63 - Three course

\$51 - Two course

Entrée

Kangaroo loin with sauerkraut, gremolata and minty aioli
Smoked salmon with horseradish crème and kipfler potato salad
Chicken roulade with pine nut basil pesto and mango roast capsicum salad

Main

Rack of lamb with fruit mint stuffing, dauphinoise potato, broccolini and tomato jus
Pork tenderloin with chorizo, parsnip puree and wilted greens
Beef fillet with chateau potatoes, asparagus, and mushroom jus (served medium)
Spinach ricotta ravioline with tomato cream reduction

Dessert

Fruit tart with lime sorbet and macaroon
Chocolate terrine with banana sauté and double cream
Sticky date pudding with fudge sauce and strawberry compote
Soft centered chocolate pudding with tuille and chocolate sauce

+ Meals are served with Fresh Bread Rolls, Coffee, Tea & Petit Fours

Minimum 15 People, Maximum 50 People.

All Items are subject to availability.

In the event of a change, a comparable replacement will be made.

For groups larger than 20 guests the menu is set. Please select one (1) item from each course or two (2) items to be served on an alternate basis.

. All items are subject to availability.

A dining surcharge of \$300 applies for all exclusive events. This includes: Level 1 exclusive dining, Clothed tables, and Full waiter service