



2020
ALTERNATE DROP MENU

entrees

ROAST GOATS CHEESE TART

Roast Vegetables, Tomato, Rocket (V)

CONFIT CHICKEN CROQUETTE

Spanish Cured Ham, Romesco, Aioli

CARAMELISED PORK BELLY

Cauliflower, Lychee, Pomegranate, Petit Bouche

SMOKED BEEF CARPACCIO

Noosa Earth Mushrooms, Truffle, Parmesan, Aioli

RED SNAPPER LIGHTLY CURED

Coconut, Lime, Shaved Fennel, Apple, Radish (GF, DF)

BAKED TOFU

Green Tea Japanese Noodle Pancake, Sesame, Hoisin, Fo Mayo (GF, DF, V, VE)

mains

RIVERINA BLACK ANGUS BEEF SIRLOIN

Boulangère Potato, Field Mushrooms, Spring Onion, Jus (GF)

SLOW COOKED CHICKEN BREAST

Indian Spice, Roast Pumpkin, Kale, Quiona (GF, DF)

SOVEREIGN LAMB SHOULDER

Smoked Eggplant Relish, Zucchini, Cous Cous & Mint, Almond Dukkah

PORK CHOP

Broccolini, Roast Apple & Cider Gravy, Parmesan Polenta

TASSI SALMON

Crushed Peas, Fennel, Apple & Walnut, Chive Mayo (GF, DF)

STICKY MISO GLAZED EGGPLANT

Soba Noodle, Edamame, Radish, Sesame (GF, DF, V, VE)

desserts

BUTTERMILK PANNACOTTA

Summer Fruit Compote, Pistachio Croustade

CATALAN CHEESECAKE

Summer Fruit, Crumble



- We can accommodate to most dietary requirements -

GF - GLUTEN FRIENDLY | DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN



2020

GRAZING MENU

mains

HERB & MUSTARD CRUSTED SIRLOIN

w. Confit Onions, Field Mushrooms (GF, DF)

SLOW COOKED CHICKEN TAGINE

w. Roast Pumpkin, Coconut, Chili, Lime (GF,DF)

SLOW COOKED SOVEREIGN LAMB SHOULDER

w. Green Beans, Semi Dried Tomatoes, Rosemary, Lemon (GF, DF)

TASSI SALMON

w. Crushed Peas, Fennel, Apple & Walnut, Chive Mayo (GF, DF)

STICKY MISO GLAZED EGGPLANT

w. Soba Noodle, Edamame, Radish, Sesame (GF, DF, V, VE)

sides

SEASONAL GREENS w. Broccolini, Baby Bok Choy, Almond Dukkah (GF, DF, V, VE)

WARM BUTTER POTATOES w. Garlic, Parsely (GF, V - DF, VE On Request)

KIPFLER POTATO SALAD w. Gherkins, Capers, House Made Mayo (GF, V - DF, VE On Request)

ROAST BEETROOT SALAD w. Pickled Cabbage, Feta, Apple, Seeds, Nuts (V - GF, DF, VE On Request)

desserts

TASTING PLATTER w. Cakes & Slices, Chocolate Fondue, Marshmallows Seasonal Fruit



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COCKTAIL MENU

canapés

CURED SALMON

w. Compressed Cucumber, Green Goodness

CRAB MAYO

w. Corn, Lime, Chilli, Blue Tortilla

THREE CHEESE TART

w. Truffle Salami, Baby Figs, Pistachio Nuts

GREEN TEA NOODLE JAPANESE PANCAKE

w. Sesame, Hoisin, Fo Mayo (GF, DF, V, VE)

CARAMELISED PORK BELLY

w. Cauliflower, Lychee, Pomegranate, Savoury Waffle

CONFIT CHICKEN CROQUETTE

w. Jamon, Romesco, Aioli

BEEF CARPACCIO

w. Truffled Mushrooms, Parmesan, Aioli, Crostini

STICKY MISO GLAZED EGGPLANT

w. Edamame, Radish, Sesame (GF, DF, V, VE)

bowls

SLOW COOKED LAMB

w. Couscous, Toasted Nuts, Spiced Yoghurt

BRAISED BEEF

w. Mushroom & Red Wine, Paris Mash, Buttered Carrots (GF)

PULLED CHICKEN

w. Indian Spice, Quinoa, Pumpkin Seeds, Tomato, Sambal (GF, DF)

STICKY MISO GLAZED EGGPLANT

w. Soba Noodle, Edamame, Radish, Sesame (GF, DF, V, VE)



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PLATTER MENU



SEAFOOD

w. Local Oysters, Prawns, Bugs, Fraser Island Crabs, Tassie Salmon, Cocktail Sauce, Vine Tomatoes, Baby Gem, Crusty Rolls

CHEESE BOARD

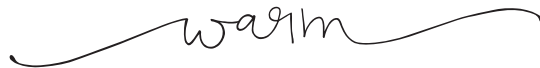
w. Selection of Premium Cheeses, Figs, Grapes & Apples, Flat Bread, Grissini, Ash Crackers, Roasted Nuts & Seeds

CHARCUTERIE PLATE

w. Smoked Hams, Salami & Cured Meats, Antipasto, Marinated Pickled Vegetables, Olives, Flat Bread, Grissini, Ash Crackers, Roasted Nuts & Seeds

VEGAN BOARD

w. Locally Sourced Seasonal Vegetable Antipasto, Cashew Cheeses, Dips, Falafel, Seeds & Nuts, Oilives, Naan Bread, Crackers, Fresh & Dried Fruit



BAR SNACKS

w. Mini Naan Breads, BBQ Pork Spring Rolls, Nam Jim, Chorizo Empanadas, Buffalo Chicken Bites (GF), Hot Sauce, Cheese Kranskys (GF), House Ketchup

SLIDERS

w. Brioche Sliders, 2 Ways, Crispy Fried Chicken and Slow Cooked Pork, Cabbage Apple Slaw, Aioli, Secret Sauce

MINI KRANSKY DOGS

w. Cheese Kranskys, House Ketchup, American Mustard

BAO BUNS

w. Bao Buns 2 Ways, Confit Pork and Hoisin Fried Tofu, Nam Jim, Cabbage, Carrot, Coriander Slaw



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