

THE  
TRANSCONTINENTAL  
HOTEL

*Events Seasonal Menus*



# Set Menu

## Entrées

Opera Burrata, Muñoz Rojo Air-Dried Serrano Ham, Garlic Croutons, Marinated Tomato, Cos Lettuce

Five Founders Zero Carbon Beef Tartare, Truffle Mayo, Soy Mushroom & Onion Glaze, Radish, Crostini | GF, DF

Slow-Cooked Tassie Harissa Salmon, Mooloolaba Prawns, Baby Leaves, Snow Peas, Coconut Dressing | GF, DF

Blue Swimmer Crab, Charred Corn, Fresh Herbs, Peanut, Sesame, Lime & Chilli Crunch, Squid Ink Cracker | GF, DF

Crispy Cauliflower & Pumpkin, Whipped Artichoke, Heirloom Tomato & Basil Sauce Vierge, Dukkah Lavosh | VE, GF, DF

# Set Menu

## Mains

150-Day Grain-Fed Black Angus Sirloin, Hand-Chopped Chimichurri, Parmesan, Rocket, Potato Gratin | GF

Slow-Cooked Lemon & Herb Chicken, Twice-Cooked Pumpkin & Cauliflower Risotto, Tomato Chutney | GF

Crispy Skin Tassie Salmon, Furikake, Wasabi Mash, Broccolini, Seaweed Beurre Blanc | GF

Spring Grove Char-Grilled Pork Sirloin, Truffle Mayo, Capsicum, Green Olive, Potato Rosti | GF, DF

Snowy Peaks Railway Lamb Loin, Curry Spice, Broccolini, Dhal, Sweet Potato Croquette, Tomato Sambal | GF, DF

"Beef" Bolognese Lasagne, Sweet Potato, Silken Pasta, "Cheesy" Béchamel, Tomato, Charred Broccolini | VE, GF, DF

# *Shared Feasting*

## **Meats**

150-Day Grain-Fed Black Angus Sirloin, Hand-Chopped Chimichurri, Parmesan, Rocket | GF, DFO

Spring Grove Char-Grilled Pork Loin, Truffle Mayo, Pickled Capsicum, Green Olive | GF, DF

## **Sides**

Sourdough Baguette, Confit Garlic Oil, Balsamic | V, DF

Crispy Fried Garlic & Herb Potatoes | V, GF

Confit Carrots, Charred Broccolini, Dukkah | VE, GF, DF

Baby Spinach & Beetroot Salad, Red Onion, Feta, Pecan Nuts, Cranberries | V, GF

# Cocktail Style

## One Bites

Creamy 'Nduja Salami Profiterole, Confit Artichoke, Sweet Melted Onion

Smoked Salmon Blini, Compressed Cucumber, Pickled Onion, Marigold

Black Angus Petit Tenderloin, Vitello Tonnato, Crostini, Parmesan

Dagwood Dog, Shaved Cabbage, Tomato Relish, Sesame Seeds

Beef Sausage Roll, Flaky Pastry, Curry Sauce

Whipped Artichoke, Feta & Tomato Tart | V

Sweet Potato Croquette, Curry Mayo | VE, GF, DF

Roast Pumpkin Arancini, Tomato, Date & Apple Chutney | VE, GF, DF

# Cocktail Style

## Substantials

*Choose your bun...*

*Boa Bun*

Brioche Bun

Sesame Bun | VE, GF, DF - \$1.5 supplement

*Choose your filling...*

Coca-Cola Crispy Chicken Karaage, Sesame, Peanuts, Crispy Shallots, Bang Bang BBQ Slaw

Crumbed Pork Tonkatsu, Bulldog Sauce, Shaved Cabbage, Kewpie

Steak, Cheese & Caramelised Onion Melt, House BBQ, Slaw | GF

Harissa-Spiced Lamb Kofta, House Pickled Slaw | GF, DF

Mex Chili "Beef", Mango Mayo, Slaw | VE, GF, DF

# *Cocktail Style*

## **Casual Fork Dishes**

Lamb Meatballs, Creamy Nap Sauce, Parmesan, Garlic Bread, Salsa Verde

Crispy Fried Chicken, Caesar Salad, Herb Croutons, Parmesan, Crispy Prosciutto, Creamy Dressing

Lemon & Herb Crumbed John Dory, Fries, House-Made Tartare, Tomato Salad | DF

Mex “Beef” & Black Bean Chili Nachos, Sour Cream, Liquid Cheese, Fresh Corn Salsa | VE, GF, DF

Charred Pumpkin & Cauliflower Salad, Crisp Tortilla, Hummus, Tomato, Roast Capsicum, Harissa Dressing | VE, GF, DF

## **Premium Fork Dishes**

Crispy Skin Salmon, Furikake, Wasabi Mash, Broccolini, Seaweed Beurre Blanc | GF

150-Day Grain-Fed Black Angus Sirloin, Hand-Chopped Chimichurri, Parmesan, Rocket, Potato Gratin | GF

Classic “Beef” Bolognese Lasagne, Silken Pasta, Cheesy Béchamel, Tomato, Capsicum, Herb Salsa | VE, GF, DF