

PLATED DINNER

2 course set menu

3 course set menu

Alternate serve on request

Freshly baked gourmet breads, freshly brewed Vittoria Coffee, selection of teas

Soup

Duo of onions soup, gruyere croûtons **GFO**

Red curry lentil and carrot soup, coriander, coconut cream **V GF DF**

Crème Dubarry (cauliflower) topped with truffle oil **GF DF**

Queensland blue pumpkin soup topped with basil green oil **V GF DF**

Hot Entrée

Chermoula roasted duck breast, red cabbage, bok choy, quince jus **GF**

Grilled nam jim prawns, cucumber, Asian greens salad **GF**

Pumpkin ravioli, roast tomatoes, basil veloute **V**

Crispy skin Bungalow pork belly, sweet potato ribbon, pear salsa, Xeres vinegar jus **GF**

Hot smoked salmon tart, julienne of root vegetables, fennel salad, saffron beurre blanc

Cold Entrée

Nicoise style salad, kipfler potatoes, cherry tomatoes, olives, sesame seeds **V**

Charcuterie plate; leg ham, Parma ham, pancetta, pickled vegetables, grissini, tomato relish

Tian of Queensland prawns, avocado, capsicum, fresh asparagus, smoked paprika aioli **GF**

Marinated mozzarella, heirloom tomatoes, crispy basil leaves, balsamic glaze **V GF**

Baby cos Caesar salad, poached egg, crispy pancetta, lemon pepper croûtons **GFO**

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ABOUT US

BUFFET BREAKFAST

PLATED BREAKFAST

TEA BREAKS

BUFFET LUNCH

WORKING LUNCH

BUFFET DINNER

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COCKTAIL PACKAGES

BEVERAGE PACKAGES

IMPORTANT INFO

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Mains

Harissa roasted chicken, pearl couscous, broccolini, mint labneh, green oil **GF**
Chargrilled Black Angus sirloin, potato fondante, onion rings, market greens, truffle herbed butter, beef jus **GF**
Bourbon glazed Tasmanian salmon, achafayala rice, sweet potato, spicy capsicum
Slow cooked pork cutlet, spicy apple purée, fennel seeds, honey baby carrots, calvados jus
Grilled snapper fillet, red quinoa, baby beetroot, broccolini, hollandaise sauce
Confit duck leg, crispy potato Darphin, roasted baby turnips and carrots, rosella jus **GF**
French trim rack of lamb, garlic ribbon, confit heirloom tomato, herb blinis, crispy kale, jus
Chicken breast wrapped in Parma ham, garlic green beans, potato gratin, red capsicum veloute
Black Angus beef tenderloin, herb mashed potato, king mushroom, market greens, pepper sauce **GF**
Roasted Chermoula barramundi, spicy couscous, market greens, carrot purée **GF**

Vegetarian Mains

Korma curry with chickpeas, lentils, carrot, sweet potato, cauliflower, red pepper, fennel seeds with jasmine rice, papadum, chutney **V GFO**
Pumpkin risotto, exotic mushrooms, baby spinach, roasted pecan nuts **V GF**
House made vegetarian lasagna, green pea purée, roast capsicum coulis **V**

Dessert

Toasted coconut panna cotta, macaron, raspberry coulis **GF**
Apple and caramel tart, caramel ribbon, berries
Orange crème brulee, Cointreau, orange segment compote **GF**
Toasted white and dark chocolate sponge, mousse cake, mountain macadamia crumble, sharp raspberry cream
Baked vanilla cheesecake, double cream, passionfruit sauce
Orange and chocolate fondant pudding, vanilla ice cream, chocolate wafer
Lemon curd tart, vanilla ice cream, passionfruit coulis
Queensland style Pavlova, fresh tropical fruits **GF**
Milk chocolate dipped profiteroles, fresh strawberries, coffee anglaise
Sticky date pudding, rich butterscotch sauce, vanilla bean ice cream



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