



DINNER

Dinner is the culmination of our culinary journey – a time for delegates and guests to relax, review the day's activities and celebrate with colleagues.

We've re-defined banquet dining and set the benchmark for world class catering. We craft our menus using the very best of our local seasonal produce. Sophisticated, sumptuous, five-star menus with everything made in-house to the very highest standards. Talk to our Chefs who can customise a menu to suit your event. Happy dining!

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2020.

DINNER

ENTRÉE

 Coconut chicken, kimchi, grilled pear, pickled cucumber, bulgogi sauce, rice noodles GF, DF	\$25.0
 Fraser Island spanner crab, green apple, radish, avocado, finger lime, macadamia milk dressing GF, DF	\$28.0
 Noosa king prawns, Thai vegetable salad, Nam Jim dressing GF, DF	\$28.0
 Chickpea, pear, cucumber, tomato, celery and currant salad, snow pea tendrils, Kashmir curry dressing VEGAN, GF, DF, NF	\$22.0
 Queensland hors d'oeuvres plate: Fraser Island crab and avocado, Noosa prawn and corn salsa, Moreton Bay bug and wasabi dressing GF, NF	\$28.0
 Hot smoked salmon, pickled daikon, carrot, cucumber, soy and wasabi dressing, seaweed, sesame and puffed rice GF, DF	\$27.5
Lamb loin, caponata salad, rocket, fetta, fig vincotto dressing GF	\$28.0
 Seared beef tataki, pickled radish, root vegetables, seaweed, soy and rice vinegar dressing GF, DF, NF	\$27.5
 Roast beef, crushed avocado, toasted corn, bean and tomato salsa, chipotle mayonnaise GF, DF, NF	\$27.5
Hot smoked salmon, daikon and celeriac remoulade, avocado, salad leaves, mustard dressing GF, DF, NF	\$27.5
 Burratina, grilled asparagus, faro tabbouleh, baba ghanoush, extra virgin olive oil V, GF	\$26.5
 Chicken shawarma, hummus, tomato, quinoa, cos leaf salad, lemon tahini dressing GF	\$25.0

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

DINNER

MAIN

Alternate service charge of \$4.5 per person applies to main courses

We recommend at least one GF, DF selection per course

BEEF

Grilled fillet of Cape Grim beef, Paris mash, roasted vegetables, red wine sauce **GF, NF** \$41.5

 Roast AACo eye fillet, red vegetable purée, seasonal vegetables, beef jus **GF, DF, NF** \$41.5

 Roast AACo eye fillet, ragout of forest mushrooms and Italian beans, grilled asparagus, vine ripened tomatoes **GF, DF, NF** \$41.5

 Roast AACo eye fillet, cauliflower purée, Midyim Eco Farm Padrón pepper, kale, jamon crumb, beef jus **DF, NF** \$41.5

LAMB

 Double lamb cutlet, butternut squash purée, braised shallots, shiitake mushroom, kale, pan juices **GF, DF, NF** \$42.0

 Rack of lamb, textures of celeriac, baby carrots, asparagus, lamb jus **GF, DF, NF** \$42.0

 Rack of lamb, sautéed potato, ratatouille, saffron ajo blanco, kale, lamb jus **DF** \$42.0

 Rack of lamb, Mediterranean spiced red vegetables, aromatic freekeh, gremolata, lamb jus **DF** \$42.0

POULTRY

 Breast of chicken, corn and leek purée, herb rosti, mixed mushrooms, asparagus, chicken jus **GF, DF, NF** \$39.5

 Roast breast of chicken, white bean and almond skordalia, roasted red vegetables, kale, orange, soy and tahini dressing **GF, DF** \$39.5

 Chicken breast, Kashmiri spice, quinoa tabouleh, minted yoghurt, eggplant kasundi **GF** \$39.5

 Breast of duck, celeriac purée, roasted beetroot, confit potato, snap peas, orange sauce **GF, DF** \$41.5

VEAL AND PORK

Char grilled veal tenderloin, roasted vegetable salad, Moroccan spiced hummus, pesto, veal jus **GF** \$41.5

 Slow roasted pork cutlet, butternut purée, roast apple chutney, chard, confit potato, pan juices **GF, DF, NF** \$39.5

 Roast pork belly, sweet and sour cabbage, celeriac purée, roasted pears **GF, DF** \$39.5

 Roast pork belly, turmeric rice, pineapple and green paw paw salad, palm sugar tamarind dressing **GF, DF** \$39.5

FISH

 Grilled barramundi, squid ink rice, romesco sauce, aioli, pickled fennel, olive crumbs **DF** \$41.5

 Crispy skin barramundi, roasted fennel, braised tomato and white beans, wattle seed, kale, lemon dressing **GF, DF, NF** \$41.5

Tandoori salmon fillet, dahl, dill crème fraîche, broccolini, pappadom crisps **GF** \$41.5

 Grilled barramundi, spiced cottage cheese, chickpea, cucumber, carrot, cauliflower, yoghurt **GF, NF** \$41.5

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

DINNER

DESSERT

Locally roasted, freshly ground Arabica coffee, a selection of Rainforest Alliance Certified™ teas.....\$4.0

GOLD DESSERT.....\$19.5

If alternating with a Platinum Dessert item, the Platinum price will apply to both dishes

- 🌱 Velvet passionfruit tart, lemon pearls, madeline, toasted meringue, raspberry gel **V**
Milk chocolate gianduja, popping chocolate, passionfruit cremeux, pistachio coral sponge, toasted coconut meringue, pineapple foam **V**
Black sesame pannacotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V, GF**
Hazelnut cake, hazelnut crème brûlée, gianduja mousse, dulce de leche **V, GF**
Apple pie cheesecake filled profiteroles, spiced cider foam **V**
Raspberry cardamom bavaois, vanilla whipped cream, Prim's biscuit **V**
Coconut and mango rice pudding, coconut white chocolate pannacotta, passionfruit foam **V, GF**
Chocolate namelaka, curried sponge, emmanuel orange **V**
Crunchy chocolate mousse, blackcurrant jelly, flourless chocolate sponge, raspberry cremeux **V, GF**
Bonet chocolate Amaretti biscuit flan, cherry gel **V**

PLATINUM DESSERT.....\$22.0

- Pumpkin ice cream, pecan coral sponge, marinated pineapple, chocolate and pecan soil, maple cinnamon yoghurt **V, GF**
- 🌱 Textures of Stanthorpe apple: apple and pistachio cake, apple foam, apple purée, apple sorbet, pistachio crumble **V, GF**
Peanut butter parfait, hazelnut meringue sponge, chocolate fudge sauce **V, GF**
Individual chocolate fondue – churros, biscotti, strawberries, brownie, marshmallow **V**
Chocolate beetroot brownie, frozen yoghurt, chocolate pavé, walnut streusel crumble **V, GF**
Blood orange cremeux tart, spiced chocolate sponge, margarita gel, mandarin sauce **V**
Chocolate pavé bar, pistachio mousseline, strawberry liquid gel, caramelised peanuts **V, GF**
Lime financier, strawberry and watermelon sorbet, black raspberry sauce, hazelnut praline crumble, whipped coconut ganache **V, GF**
Passionfruit and lemon verbena parfait, hazelnut meringue, chocolate orange crumble **V, GF**

THE SOCIAL GATHERING.....\$24.0

Dessert grazing stations with an assortment of cold desserts, pastries, cakes, chocolates and fresh seasonal and tropical fruits **V**

THE ULTIMATE DESSERT STATION.....\$28.0

Dessert grazing stations with hot and cold desserts, pastries, cakes, chocolates, ice cream, fresh seasonal and tropical fruits and a selection of Australian cheeses **V**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.