



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 2018

DINNER

ENTRÉE

Spiced duck breast, sweet and sour beets, whipped goat's cheese, yellow beet quinoa, walnut and oat granola, fig and honey dressing	\$24.5
 Mooloolaba spanner crab, green apple and radish salad, avocado, bloody mary aioli GF, DF, NF	\$25.5
Salad of carrot, edamame and kale with orange dressing VEGAN	\$21
 Herbed Mooloolaba prawns, crab remoulade, toasted corn, mango avocado salsa, cucumber ribbon GF, DF, NF	\$26
Mixed spiced breast of chicken, brown rice, bean, toasted corn salad, chipotle mayonnaise, coriander dressing GF, DF, NF	\$22
Cured beef, roasted hazelnuts, celeriac remoulade, chocolate oil, baby herbs GF	\$23
Marinated chickpea, grilled pear, rocket salad with a mild curry dressing VEGAN	\$21
Smoked salmon and chive mousse, cucumber ribbons, grapefruit pearl caviar, horseradish dressing GF, NF	\$24.5
Smoked breast of chicken, pickled strawberries, toasted brioche, roasted pear with beetroot gel DF, NF	\$23.5
 Queensland hors d'oeuvres plate: Mooloolaba crab and avocado, king prawn, Moreton Bay bug terrine and seared scallop GF, NF	\$26.5
 Smoked chicken terrine, Hervey Bay scallops, toasted macadamia nut, Buderim ginger, honey dressing GF, DF	\$26.5
 Moreton Bay bug, Mooloolaba prawn and spiced crab salad, bloody mary crème fraîche, baby cos, toasted grains	\$26.5
 Smoked loin of Scenic Rim lamb, quinoa tabouleh, baba ganoush, sumac yoghurt, tomato jus, mint and pea shoot salad GF, NF	\$25.5
Hickory smoked trout, green beans, nicola potatoes, tomato fondue, quail eggs, black olive tapenade GF, DF	\$24
Salad of jamón ibérico, charred asparagus, pepperdews with labna, caramelised onions, rocket, salsa rossa GF	\$26

HOT ENTRÉE

Alternate service charge of \$4.5 per person applies to hot entrees

No pre set

Twice cooked duck, beetroot puree, sweet potato, cherry reduction GF, NF	\$27.5
Hot smoked salmon, avocado, apple and radish salad, cucumber beurre blanc GF	\$26.5
 Caramelised pork belly, scallops, green apple puree, passionfruit dressing GF	\$26.5
 Roasted Moreton Bay bug, crab and corn cannelloni, lobster bisque, salmon pearls, pork crackle	\$27.5
 Grilled Darling Downs lamb fillets, sweet potato, caramelised onions, bush tomato jus, mint and pea shoot salad GF	\$27.5
Caramelised pork belly, Asian salad, sesame seeds, palm sugar and chilli glaze	\$27.5

DINNER

MAIN

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

BEEF

- 🍷 Grilled fillet of Cape Grim beef, Paris mash, roasted vegetables, red wine sauce **GF, NF** \$38.5
Braised wagyu beef cheek, slow roasted fillet, burnt onion puree, sweet corn royale, seasonal vegetables, artichoke crumb, jus **GF, NF** \$37
- 🍷 Pan roasted Diamantina platinum eye fillet, potato and carrot dauphinoise, glazed seasonal vegetables, beef jus **GF, NF** \$39
Sticky Asian beef short ribs, coconut rice cake, green paw paw salad, garlic chili jus **GF, DF, NF** \$37

LAMB

- Warwick double lamb cutlet, pea and mint puree, mélange of vegetables, lamb and rosemary jus **GF, NF** \$38.5
- 🍷 Milk fed loin and cured rack of Warwick lamb, heirloom tomato fondue, basil pistou, candied black olive crumble, celeriac and carrot dauphinoise, lamb reduction **GF** \$38.5
Rack of lamb, aromatic freekah, sweet and sour eggplant, confit onion and tomato, lamb jus **DF, NF** \$38.5
Confit lamb loin, pearl barley risotto, roasted baby carrots, apple crumble, parsley oil, lamb reduction **DF** \$38.5

POULTRY

- 🍷 Breast of corn fed chicken, corn puree, pancetta and herb rosti, forest mushrooms, grilled asparagus, light chicken jus **GF, NF** \$37.5
- 🍷 Grilled chicken breast, pumpkin dahl, vegetable pakora, mango chutney, cucumber and onion salad **GF, DF, NF** \$35
Pan roasted duck breast, roast and pickled beetroot, cherry gel, celeriac puree, confit potato, sugar snaps, citrus jus **GF, NF** \$38
Jerk breast of chicken, bean and corn rice cakes, green tomato and jalapeno relish, roasted capsicum and pineapple salad, tomato jus **GF, DF, NF** \$37.5

VEAL AND PORK

- Grilled cutlet of veal, leek and watercress risotto, caramelised baby carrots, veal reduction **GF, NF** \$37.5
Char grilled veal tenderloin, roasted vegetable salad, Moroccan spiced hummus, pesto, veal jus **GF** \$37.5
- 🍷 Slow roasted belly of pork, French beans, apple mash, and rhubarb chutney **GF, NF** \$37.5
Slow roasted rack of pork, variations of parsnip, cherry and rosella jam, bok choy, pan juices **GF, DF, NF** \$37.5

FISH

- Grilled barramundi, celeriac puree, French beans, new potatoes, chive beurre blanc **GF, NF** \$39
- 🍷 Pan seared king snapper, citrus sabayon, vadouvan granola, glazed baby carrots and sugar snap peas, vanilla bean beurre blanc **GF** \$39.5
- 🍷 Grilled barramundi, macadamia nut crust, corn puree, asparagus, tomato confit, finger lime beurre blanc **GF** \$38.5
Pan seared salmon, pearl barley, lemon, snow peas, pumpkin puree, olive crumb **NF** \$38.5

DINNER

DESSERT

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas \$4

GOLD DESSERT \$18.5

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

White chocolate Galliano mousse, passionfruit gel, coconut dacquoise, mango sauce **V, GF**

 Velvet passionfruit tart, lemon pearls, madeline, toasted meringue, raspberry gel **V**

Key lime pie, raspberry foam, vanilla bean cremeux **V, GF**

Chocolate brownie, orange curd mousse, vanilla bean whipped ganache, praline **V, GF**

Bourbon cheesecake, salted caramel, chocolate fudge **V**

 Milk chocolate gianduja, popping chocolate, passionfruit cremeux, pistachio coral sponge, roasted coconut meringue, pineapple foam **V**

Black sesame pannacotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V**

 Pineapple cake, white chocolate macadamia nut crunch, coconut lime cream, rum jelly and ginger foam **V**

PLATINUM DESSERT \$20.5

 Textures of Stanthorpe apple: apple and pistachio cake, apple foam, apple puree, apple sorbet, pistachio crumble **V, GF**

 Maleny crème catalane, imperial mandarin foam, Gympie macadamia nut dacquoise, Buderim ginger biscuit **V**

Peanut butter parfait, hazelnut meringue sponge, chocolate fudge sauce **V, GF**

Individual chocolate fondue – churros, biscotti, strawberries, brownie, marshmallow **V**

White chocolate raspberry snow, coconut dacquoise, saffron pineapple, black sesame crisp, mango coulis **V, GF**

Kidult – Tim Tam mousse, strawberries and cream jelly, coral sponge, rainbow crumble, milk bottle sauce **V**

Chocolate truffle, blackberry cream, chocolate feuilletine crumble, blackberry gel **V, GF**

 Textures of strawberry shortcake: strawberry mousse, strawberry compote and shortbread with fresh strawberries, strawberry foam and raindrop gel **V**

 Coconut meringue, mango salad, compressed pineapple, passionfruit and kaffir lime sorbet, coconut crumble **V, GF**

Yuzu pavé, citrus meringue, coconut whipped ganache, basil syrup, coconut sorbet **V, GF**

TASTING PLATTERS \$22

Choose three items

Yuzu meringue éclair **V**

Chocolate hazelnut torte **V**

Strawberry and custard verrine **V**

Fruit sable **V**

Raspberry cheesecake **V**

Churros with chocolate dipping sauce **V**

Mediterranean nut tart **V**

Crème brûlée tart **V**

Apple rosemary tart tatin **V**

DINNER

DINNER TABLE BUFFET

Personalised dinner table buffet menus are designed for tables of 10

MENU 1

\$73.5

ENTRÉE

-  Lemongrass breast of chicken, roasted pineapple salad, coriander sambal, palm sugar caramel **GF**

MAIN

-  Slow braised beef cheek, citrus and macadamia crumble
-  Chilli chicken, peppers, bean sprouts, coriander **GF, NF**
-  Grilled barramundi, caper and lemon butter sauce **GF**
-  Sautéed potatoes with onions **V, GF, NF**
-  Roasted vegetables, garlic butter **V, GF, NF**
-  Baby rocket, tomato, parmesan salad **V, GF, NF**

DESSERT

-  Pineapple cake, white chocolate macadamia nut crunch, coconut lime cream, rum jelly and ginger foam **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

In-house patisserie made chocolates

MENU 2

\$76.5

ENTRÉE

Moroccan beef fillet, raisins, pine nut quinoa salad, smoked tomato dressing, spiced dates **GF**

MAIN

Lamb korma, cucumber and mint yoghurt **GF**
Honey mustard breast of chicken, palm sugar glaze **GF**
Confit of salmon, rocket pesto **GF**
Saffron infused jasmine rice **V, GF, NF**
French beans, tomatoes, almond butter **V, GF**
Tomato, cucumber and coriander salad **V, GF, NF**

DESSERT

-  White chocolate Galliano mousse, passionfruit gel, coconut dacquoise, mango sauce **V**

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In-house patisserie made chocolates

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DINNER TABLE BUFFET

Personalised dinner table buffet menus are designed for tables of 10

MENU 3

\$77

ENTRÉE

Hickory smoked trout, green beans, nicola potatoes, tomato fondue, quail eggs, black olive tapenade **GF**

MAIN

Braised beef, baby onions, mushrooms, bacon, red wine sauce **GF, NF**

Lemon thyme baked breast of chicken, seeded mustard jus **GF**

 Pan seared barramundi, avocado, Spanish onion, chilli **GF**

Minted new potatoes **V, GF**

Pappardelle pasta, tomatoes, onion relish **V**

Steamed seasonal vegetables, herb butter **V, GF, NF**

DESSERT

Double chocolate hazelnut brownie, marshmallow, cookie crumble, chocolate malt cream **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

In-house patisserie made chocolates

MENU 4

\$80

ENTRÉE

Beetroot and gin cured salmon, lime mascarpone, dill potato, chorizo, quinoa salad

MAIN

Medallions of beef, truffled mushrooms **GF**

Confit of duck, braised red cabbage **GF**

Seafood ragout, saffron cream sauce **GF**

Sautéed potatoes, grilled onions **V, GF, NF**

Green asparagus, citrus hollandaise **V, GF**

Baby leaf salad, balsamic reduction **V, GF**

DESSERT

 Textures of Stanthorpe apple: apple and pistachio cake, apple foam, apple puree, apple sorbet, pistachio crumble **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

In-house patisserie made chocolates