



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!

DINNER

ENTRÉE

Coconut chicken, kimchi, grilled pear, pickled cucumber, bulgogi sauce, rice noodles	\$24.0
✳️ Mooloolaba spanner crab, green apple and radish salad, avocado, bloody mary aioli GF, DF, NF	\$26.0
✳️ Mooloolaba prawns, salad of crisp vegetables, mint and bean sprouts, nam jim dressing	\$26.5
✳️ Marinated chickpea, grilled pear, rocket salad with a mild curry dressing VEGAN	\$22.0
✳️ Queensland hors d'oeuvres plate: Mooloolaba crab and avocado, king prawn, Moreton Bay bug terrine and seared scallop GF, NF	\$26.5
Confit octopus, pickled fennel, rocket and orange salad, pimento crème	\$25.5
Smoked salmon, pickled kohlrabi, soy and wasabi dressing, wakame and wild rice	\$25.0
✳️ Smoked lamb loin, salad of heirloom carrots, rocket, fetta, fig vincotta GF, NF	\$26.0
Rare roast beef, smoked beetroot, pickled turnips, horseradish, saffron mayonnaise, red sorrel	\$26.0
Chimichurri beef, avocado puree, toasted corn and bean salsa, heirloom tomato, balsamic dressing	\$26.0
Smoked trout, kohlrabi remoulade, avocado, frisse, mustard dressing	\$26.5
Burratina, jamon, salsa rossa, charred asparagus, balsamic, caramelised onion	\$26.5
Beef fillet, heirloom tomato salsa, burratina, smoked paprika mayonnaise	\$25.5

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	\$28.5
Hot smoked salmon, avocado, apple and radish salad, cucumber beurre blanc GF, NF	\$27.5
Crisp pork belly, pickled red cabbage, cauliflower puree, apple cider reduction GF, NF	\$28.5
✳️ Seared scallop, local sweet corn puree, tomato salsa, crisp pancetta, radish and cress GF, NF	\$29.0

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.

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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	\$39.5
Pan roasted Diamantina platinum eye fillet, potato and carrot dauphinoise, glazed seasonal vegetables, beef jus GF, NF	\$39.5
Roasted eye fillet of beef, forest mushroom and Italian bean ragout, charred asparagus, vine ripened tomatoes GF, DF, NF	\$38.5
Beef tenderloin, shallot and sweet corn puree, tomato, jamon crumbs, asparagus, beef jus GF, NF	\$38.5

LAMB

Warwick double lamb cutlet, pea and mint puree, mélange of vegetables, lamb and rosemary jus GF, NF	\$39.5
Rack of lamb, aromatic freekah, sweet and sour eggplant, confit onion and tomato, lamb jus DF, NF	\$39.5
Roast rump of lamb, soft polenta, sauté of wild mushroom and spinach, truffle jus	\$39.5
Lamb rack, confit lamb shank, sautéed red foo potatoes, ratatouille, saffron ajo blanco, smoked eggplant, lamb jus	\$39.5

POULTRY

Breast of corn fed chicken, corn puree, pancetta and herb rosti, forest mushrooms, grilled asparagus, light chicken jus GF, NF	\$38.5
Pan roasted duck breast, roasted and pickled beetroot, cherry gel, celeriac puree, confit potato, sugar snaps, citrus jus GF, NF	\$39.0
Roast chicken breast, mustard potato, flat mushroom, pickled onion, thyme glaze GF, DF, NF	\$38.0
Corn fed chicken breast, Kashmiri spice, quinoa tabouleh, minted yoghurt, eggplant kasundi GF	\$38.5

VEAL AND PORK

Grilled cutlet of veal, leek and watercress risotto, caramelised baby carrots, veal reduction GF, NF	\$38.5
Char grilled veal tenderloin, roasted vegetable salad, Moroccan spiced hummus, pesto, veal jus GF	\$38.5
Slow roasted rack of pork, roasted pumpkin, cherry and rosella jam, bok choy, pan juices GF, DF, NF	\$38.5
Slow roasted pork loin, pickled beets, celeriac puree, roasted carrots, peas, citrus glaze GF, NF	\$38.5

FISH

Crispy skin barramundi, grilled fennel, asparagus, mustard potato, beurre blanc GF, NF	\$39.5
Tandoori salmon fillet, dahl, dill crème fraîche, broccolini, pappadom crisps GF, NF	\$39.5
Grilled barramundi, spiced cottage cheese, chickpea, cucumber, carrot and coriander yoghurt GF, NF	\$39.5
King Snapper, sauté kipflers, fried cabbage, peas, leek, bisque reduction GF, NF	\$39.5

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DESSERT

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas\$4.0

GOLD DESSERT\$19.0

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, roasted coconut meringue, pineapple foam v

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

Pistachio mousse, strawberry jelly, pistachio coral sponge, white chocolate pistachio crunch, strawberry reduction v

Vanilla cremeux, cherry jelly, chocolate brownie crumble, red wine sauce v

Hazelnut cake, hazelnut crème brûlée, gianduja mousse, dulce de leche v

Apple pie cheesecake filled profiteroles, spiced cider foam v

PLATINUM DESSERT\$21.0

Textures of Stanthorpe apple: apple and pistachio cake, apple foam, apple puree, 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

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

Carrot halva, cinnamon-walnut crumble, cream cheese ice cream, whipped mascarpone, apricot coulis v

Chestnut mousse, apricot foam, flourless chocolate sponge, apricot sauce, chocolate ganache v

Chocolate mousse cake, pistachio cream, cherry sorbet, chocolate rice crisp v

THE SOCIAL GATHERING\$23.0

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

THE ULTIMATE DESSERT STATION\$27.0

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

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