



DINING OPTIONS

From the Sea - Lunch or Dinner - \$139 per person

Seafood platter with Coffin Bay oysters, QLD prawns, Moreton Bay bugs, gravlax king ora salmon
(Tropical rock lobster on request at market prices)

Trio of house made aioli, duo of citrus, wakame, pickled ginger

Seasonal salads, vegetables and bread

PLUS a choice of two of the following Items:

Japanese garlic scallops

Traditional ceviche with local fresh reef fish

Pan fried local fresh reef fish with beurre meunière

Mediterranean calamari with red onion, semi-dried tomato and capers

Fresh herb and chilli garlic prawns

King fish sashimi Japanese style with crispy shallots

From the Land - Lunch or Dinner - \$119 per person

Seasonal salads, vegetables and bread

PLUS a choice of four of the following Items:

QLD prawns and trio of house made aioli

Crispy skin duck breast

Grilled spiced marinated chicken breast and yoghurt sauce

Mediterranean lamb skewers

BBQ grass fed beef tenderloin *(scotch fillet option available)*

Smoke rub wagyu picanha

Pork loin with porcini sauce

Halloumi

Land & Sea Combination – Lunch or Dinner - \$129 per person

Seasonal salads, vegetables & bread

PLUS a choice of four of the following Items:

Grilled spiced marinated chicken breast and yoghurt sauce

Smoke rub wagyu picanha

Spiced marinated pork belly strips

Halloumi

Pan fried local fresh reef fish with beurre meunière

Mediterranean calamari with red onion, semi dried tomato and capers

Fresh herbs and chilli garlic prawns

Premium Deli Luncheon - \$75 per person

Selection of finger sandwiches, fresh baked tarts, salads and fruit

A choice of three of the following Sandwiches:

Sourdough bread, pesto chicken, red onion, French brie, rocket

Soft white bread, marinated chicken, hummus, avocado, pickled onion, tomato, cos

White bread, ham and cheese toasty

Brioche, scotch fillet, burnt smoked cheddar, onion jam, tomato, cos lettuce, spicy mayo

Ciabatta, prosciutto, tomato, mozzarella, pesto mayo

Vegetarian option: ciabatta, tomato, mozzarella, pesto mayo

Vegetarian option: Turkish bread, marinated eggplant and zucchini, confit tomato, haloumi

Bagel bread, gravlax salmon, red onions, capers, chive cream cheese

Brioche bun, lobster, fresh herbs, tomato, French shallots, avocado, spicy mayo (*surcharge \$10 per person*)

A choice of two of the following Fresh-Baked Tarts

Traditional French quiche Lorraine

Quiche with spinach and parmigiano

Quiche with roasted pumpkin and feta

PLUS a selection of local fresh tropical and seasonal fruit

Antipasto Platter - \$35 per person

A selection of premium charcuteries, selection of international cheeses, duo of dips, mix of marinated olives, mix of salted nuts, crackers, quince paste and toasted bread

Mezze Platter - \$35 per person

Trio of dips, mix of fresh and marinated vegetables, pickles, vegetables, smoked cheddars, marinated cheese, mix of olives, toasted bread and garlic pita bread

Surf and Turf Platter - \$45 per person

A selection of premium charcuteries, selection of international cheeses, olives, dips, crackers and toasted bread

QLD prawns with duo of aioli, Coffin Bay oysters and toppings, gravlax king ora salmon

Fruit Platter - \$29 per person

A selection of local fresh tropical and seasonal fruit including watermelon, pineapple, passionfruit, grapes, kiwifruit, raspberries, strawberries and blueberries

Canapé Menu

Minimum 48 hours' notice required

4 Selections + 1 Dessert - \$89 per person

5 Selections + 2 Desserts - \$109 per person

Platters may be added at the associated pricing noted above

Japanese prawn toast and dipping sauce

Toasted brioche, beef tartare, truffle butter, smoked yolk

Compressed watermelon, king ora salmon, wakame, yuzu gel

Mini tartlet, cherry tomato, eggplant, onion jam, goat cheese

Saffron and mozzarella arancini, chive aioli

Crispy tacos, slow cooked pulled beef, burnt corn, house made BBQ sauce

Slow roasted pork belly, chilli and apple sauce

Vietnamese vegetable spring rolls, soy dressing, shallots

Asian slow cooked pulled pork, bao bun, spring onion, chilli, coriander

Duck pancakes, mirin cucumber, spring onion, hoisin sauce, coriander, sesame

Spanner crab, apple and fennel salsa, fresh herbs, squid ink aioli

Spanish croquettes, smoked paprika, chorizo, smoked cheese, peas, harissa yoghurt

Beef, potato and pea samosas, spicy green dipping sauce

Skewer medley of cherry tomatoes, marinated bocconcini and basil

Brioche, smoked ocean trout, yuzu aioli, salmon caviar

Traditional Spanish gazpacho, basil foam, garlic crispy bread

White toasted bread, gravlax salmon, pickled red onion, crispy capers, chive cream cheese

Crispy calamari, wasabi aioli, fresh lime

Nduja Japanese scallops, crispy bread

Dessert

Chocolate brownie, Chantilly cream

Lemon tartelette, Italian meringue

Raspberry tartelette, cream patissière

Pistachio gluten free cake, mascarpone cream

Skewers of seasonal fresh fruit

Assorted ice-creams

Formal Dining - Lunch or Dinner - \$139 per person (up to 10 guests)

Minimum 48 hours' notice required

Choice of 2 Entrée + 2 Mains + 2 Desserts

Entrée

Yellow fin tuna tartare

With fresh herbs, French shallots, chilli, avocado, pickled radish, spicy mayo, puffed black rice

Semi-cured raspberries and gin kingfish

With mirin honeydew, burnt citrus, target beetroot, yuzu gel, honey dew consommé

Black pepper crusted beef carpaccio

With shaved parmigiano, pickled pear, smoked yolk, rocket, truffle, pepitas

Crusty lamb blackstrap

With mint and pea purée, fresh peas, roasted parsnip, goat's cheese, pistachio and rosemary

Puff pastry tomato tarte

With onion jam, heirloom tomato, marinated zucchini, burrata and salsa verde

Main

8hr slow cooked Angus beef cheek

With vanilla carrot purée, Brussel sprouts, garlic chips, French red wine jus

Prosciutto and sage chicken rolls

With mousseline potato purée, asparagus, peas, honey glazed carrots, thyme chicken jus

Kafir lime poached local reef fish

With lemongrass /coriander coconut, shiitake mushroom, miso eggplant, kimchi pak choy, crispy shallots

Pan fried local reef fish

With traditional French ratatouille, cassava chips, confit tomato, yuzu gel, saffron beurre blanc

Traditional Truffle Risotto (vegetarian option available)

With smoked salt, seared Japanese scallops, crispy pancetta, spinach, truffle oil, pecorino

Dessert

Mango vanilla coconut foam

Vanilla mango gel, oats and macadamia crumb, lime-lemon sorbet, fresh raspberry

Port wine poached pear

French cognac mascarpone cream, chocolate crumble, fresh salsa pear, candy pecans

Dark chocolate fondant

Raspberry coulis, mix of fresh forest red fruits, Madagascar vanilla ice cream

French pavlova

Lime Swiss meringue, strawberry cream, amaretto strawberry salsa, fresh forest fruit

Traditional Italian tiramisu

Mascarpone cream, coffee and ladyfingers, duck cocoa powder

NIPPER'S MENU - \$35 per person

Strictly 10 years and under

Served with fries and a selection of fruit to finish

PLUS a choice of one of the following items:

Grilled marinated chicken skewers

Grilled or crumbed local reef fish

Beef sliders, tomato, cos lettuce, cheese and burger sauce

Crispy chicken sliders, tomato, cos lettuce and cheese

Crispy house made chicken nuggets

Butchers' gourmet sausage sizzle, tomato sauce