



# 10,000 ROOM MENU

## ON ARRIVAL

Artisan salumeria, air dried, hot smoked, salted & cured meats, duckling, pork belly and truffle pate, vintage cheddar with English style brown pickled onions, dill cucumbers, mustard pickles, relishes, chutneys assorted stone baked breads (GFO)

Twice baked, ricotta, pumpkin & chive savoury Portuguese egg custard tart (v)

## TO SNACK

Sicilian, hand rolled arancini with black garlic n' truffle mayonnaise Nonna's inspiration  
Stem ginger, garlic Tepan prawn tails, condensed sweet soy, salty plum (GF)

## TO FILL

Salt and pepper fine dining lamb cutlet, beetroot fetta crush, pomegranate syrup,  
red onion, green olive, mint salsa (GF)

Thai vegetable and rice vermicelli spring rolls with palm sugar, chilli, lime, coriander dipping  
sauce (V, GF)

## TO FINISH

Our 'signature' baby, deep pot peppered beef and shiraz pies and  
Pure beef cocktail sausage rolls, flaky pastry with smoky tomato

Jaffa, orange and chocolate custard filled bombolini rolled in cinnamon sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.  
This Menu is applicable from 1<sup>st</sup> March 2020 – 31<sup>st</sup> August 2020. Prices and menu inclusions may be subject to change.