



# 10,000 ROOM MENU

## TO START

Artisan salumeria, air dried, hot smoked, salted and 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 and chive savoury Portuguese egg custard tart (V)  
Sicilian, hand rolled arancini with black garlic and truffle mayonnaise, Nonna's  
inspiration

Stem ginger, garlic teppanyaki 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)

Crispy vegetable spring rolls with palm sugar, chilli, lime  
And coriander dipping sauce (DF, V)

## TO FINISH

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

Warm, baby New York raspberry jam filled doughnut holes, 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.