



10,000 ROOM DINING

ENTRÉE

Chilled Noosa prawn, crab and avocado salad, cucumber ribbon, Japanese ginger, sesame, light soy drizzle, petite salad (GF)

Mille-feuille of poached pulled chicken breast, crunchy Thai salad, palm sugar, chilli, condensed soy

MAIN

Seared royal Atlantic salmon, baby pea, white onion on lemon minted risotto, snow pea tendrils, lime to squeeze

Free range double lamb cutlet, creamy Paris mash, English style smashed peas, pickled beetroot jus (GF)

DESSERT

Dulce de leche, white chocolate parfait, dark chocolate mirror, macerated berries, Persian floss threads (GF)

Soft meringue, chantilly cream, sharp lemon curd, mixed berries, fruit coulis (GF)

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 1st March 2020 – 31st August 2020. Prices and menu inclusions may be subject to change.