



# PRIVATE SUITES MENU

## ON ARRIVAL

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)

Swiss, belly bacon, wagyu beef, buttermilk slider bun, homemade tomato ketchup

Hoi sin glazed, sous vide duckling pancake, cucumber, red onion and picked coriander

Japanese salt and pepper prawn tail, soy wasabi mayonnaise (GF)

## SUBSTANTIAL

Simmered spiced lamb shoulder with fine couscous and natural greek yoghurt (GF)

Soft potato gnocchi with slow cooked pasture fed beef check, mushrooms, black truffle & marsala ragout (GF)

Beetroot, goats curd, young rucola & toasted pepitas (GF, V)

## LATE AFTERNOON SOAKERS

Our signature baby, deep pot peppered beef and Shiraz pies

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

## SOMETHING SWEET

Warm, baby New York vanilla bean custard filled doughnut holes, cinnamon sugar

Farmhouse cheeses with sundried fruits and crackers

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 – 31<sup>st</sup> August 2021. Prices and menus inclusions may be subject to change.



# MENU UPGRADES

## STANDARD UPGRADES | SMALL BITES

\$10 per person (select 2)

Red duck boa, cucumber, greens and light chilli jam

Japanese style tempura prawn tails with wasabi mayonnaise

Crispy soft shell crab with palm sugar, coriander, sticky sweet Vietnamese chilli sauce

Black mushroom and vegetable spring rolls with sticky chilli jam

Raspberry, lemon madeleine cake with fresh berries

Belgian milk chocolate mousse

## PREMIUM UPGRADES

\$20 per person (select 2)

Charred lamb cutlets with fresh minted salsa and preserved lemon yoghurt

Natural, large Tasmanian oysters with lemon (GF)

Ocean king prawns, peeled tails with brandy rose sauce and lemon (GF)

Barbecued prawn tails, sticky coriander and chilli dipping sauce (GF)

Old school breaded large prawn tails, caper mayonnaise and lemon

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 2021– 31<sup>st</sup> August 2021. Prices and menus inclusions may be subject to change.