



EAST TERRACES DINING 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)

THE MAIN AFFAIR FROM THE CHAFER

Atlantic salmon fillet, Paris mash, wilted spinach, Thai green curry, kaffir lime and coconut sauce (GF)
'Pollo alla pizzaiola' grain fed chicken, olive oil, garlic and oregano, braised San Marzano tomatoes, roasted
capsicum, caperini, split kalamatta (GF, DF)
New England, boneless lamb shoulder with chimichurri verde, rosemary and lemon dutch creams and sherry
onions (GF, DF)
Twice baked, chou-fleur au gratin: stone white cauliflower florets rolled in a classic French style béchamel (V, GF)
Roasted, sea salted winter root vegetables, confit garlic eyes (V, GF, DF)

SALADS

Baby potato, flaked hot smoked ocean trout, crème fraiche, dill fronds, spring onion (V, GF)
Shaved kale slaw, mustard apple cider vinaigrette (V, GF, DF)
Hemp seed, roasted chick pea, tomato, cucumber, onion, flat leaf parsley, lemon dressing (V, DF)
Beetroot, goats curd, young rucola and toasted pepitas (V, GF)

TO FINISH FROM THE PASTRY KITCHEN

Chilled fresh seasonal Queensland fruits (GF)
Selected farmhouse cheeses w condiments and crackers
Baked Catalan egg custard tartlets, fine icing 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 1st March 2021 – 31st August 2021. Prices and menu inclusions may be subject to change.