



TAPAS IN THE 10,000 ROOM

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)

Twice baked, ricotta, pumpkin and chive savoury Portuguese egg custard tart (V)

Pink ginger, garlic Teppanyaki prawn tails, condensed sweet soy, salty plum (GF)

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

SUBSTANTIAL

Salt and pepper fine dining lamb cutlet, chimichurri, pico de gallo, corn and black
bean salsa (GF)

Crispy fried North Queensland barramundi spring rolls with sweet soy dipping
sauce (DF)

LATE AFTERNOON

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 vanilla bean custard 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 1st March 2021 – 31st August 2021. Prices and menu inclusions may be subject to change.