



WEST TERRACES DINING MENU

TO START

Artisan salumeria, air dried, hot smoked, salted and cured meats, duckling, pork, apple and truffle pate, 42 month vintage cheddar, old English style onions, dill cucumbers, mustard pickles, relishes, chutneys

Assorted stone baked crusty breads (GFO)

THE MAIN AFFAIR

FRESH SEAFOOD

Fraser coast prawns, classical rose tomato brandy dipping sauce, lemon wedges (GF)

Freshly shucked natural Tasmanian oysters w assorted condiments (GF)

Lightly cured gin spiced Tasmanian salmon crowned w shaved cucumber, radish, purple onion, shallot ribbons, blood orange emulsion (GF, DF)

FROM THE CHAFER

Twin bone lamb rack w crushed lemon thyme potatoes, baby artichoke (GF, DF)

Atlantic salmon fillet, Paris mash, wilted spinach, Thai green curry, kaffir lime n' coconut sauce (GF)

'Pollo alla pizzaiola' grain fed chicken, olive oil, garlic and oregano, braised san Marzano tomatoes, roasted capsicum, caperini, split kalamata (GF, DF)

Sous vide, flat pork belly, soy, sesame, Japanese pickled stem ginger, young broccolini, shaved sprouts,

crispy refried shallot (GF, DF)

FROM THE CHAFER (cont.)

Soft potato gnocchetti tossed through 18-hour slow cooked pasture fed beef cheek, wood ear mushrooms, black truffle and marsala ragout, shaved grana (GF)

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)

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

TO FINISH FROM THE PASTRY KITCHEN

A selection of indulgent desserts, assorted cakes, tortes, slices, mixed berry tartlets, Lindt milk chocolate mousse, choux, French macaron, lemon meringue curds (GF)

Chilled fresh seasonal Queensland fruits (GF)

Selected farmhouse cheeses with 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.