

PRIVATE SUITES MENU

ON ARRIVAL

Artisan salumeria, air dried, hot smoked and salted, cured meats, duckling, pork belly and truffle pate, vintage cheddar with English style brown pickled onions, dill cucumbers, mustard pickles, relishes, chutneys, sprouted grains, kalamatta bread and extra virgin olive oil (GFO)

Hervey bay blue swimmer crab, lemon, dill and chive baked Portuguese egg custard tartlets

THEN

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

Japanese, salt and pepper tempura prawn tails served with soy wasabi mayonnaise

SUBSTANTIAL

Simmered lamb shoulder with cinnamon, cumin, cardamom, plump apricots, fine couscous and natural Greek yoghurt (GF)

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

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

SOAKERS

Our signature baby, deep pot beef and Barossa shiraz pies with homemade ketchup

Thai vegetable and rice vermicelli spring rolls with dark palm sugar, chilli, lime and pink ginger dipping sauce (DF V)

LATE AFTERNOON

Farmhouse cheeses including triple creme brie, French blue, vintage cheddar with sundried fruits lavosh and assorted crackers

Rich espresso coffee and Lindt milk chocolate mousse capped with a baileys mirror

European vanilla bean custard filled *bombolini* rolled in 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.



STRADBROKE SEASON
PRESENTED BY TAB

