

# EAST TERRACES & HOMETURN DINING

## TO START

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

Assorted stone baked crusty breads (GFO)

## THE MAIN AFFAIR FRESH SEAFOOD

Fraser coast prawns with classic rose tomato brandy dipping sauce and lemon wedges (GF)

Freshly shucked natural Tasmanian oysters with assorted condiments (GF)

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

## FROM THE CHAFER

Twin bone lamb rack with crushed lemon thyme potatoes and baby artichoke (GF DF)

Atlantic salmon fillet served with paris mash, wilted spinach and Thai green curry, kaffir lime and coconut sauce (GF)

Pollo alla pizzaiola grain fed chicken, extra virgin olive oil, garlic and oregano, braised San Marzano tomatoes, roasted capsicum, caperini, split kalamatta (GF DF)

Sous vide, flat pork belly with soy, sesame, Japanese pickled stem ginger, young broccolini, shaved sprouts and crispy refried shallot (GF DF)

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

## FROM THE CHAFER (CONT)

Twice baked, chou-fleur au gratin stone white cauliflower florets rolled in a classic French style béchamel (GF V)

Roasted, sea salted winter root vegetables and confit garlic eyes (GF V DF)

## SALADS

Baby potato and flaked hot smoked ocean trout with crème fraiche, dill fronds and spring onion (GF V)

Shaved kale slaw with a mustard apple cider vinaigrette (GF V DF)

Hemp seeds and roasted chick peas with tomato, cucumber, onion, flat leaf parsley and lemon dressing (V)

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

## 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 and lemon meringue curds (GF)

Chilled fresh seasonal Queensland fruits (GF)

Selected farmhouse cheeses with condiments and crackers

Baked Catalan egg custard tartlets dusted with 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 1<sup>st</sup> March 2021 – 31<sup>st</sup> August 2021. Prices and menu inclusions may be subject to change.

STRADBROKE SEASON  
PRESENTED BY TAB

