

TAPAS IN THE 10,000 ROOM

TO START

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 and chutneys

Assorted stone baked breads (GFO)

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

THEN

Crispy fried chicken and pork, san choi bao spring rolls with condensed sweet soy varnish

Seared sesame salmon fillet with cucumber, red onion and picked coriander

TO FILL

Barbequed salt and pepper, butterflied Noosa prawn tails rolled in olive oil and smashed garlic (GF)

Argentinian fine dining lamb cutlet painted with chimichurri atop pico de gallo, corn and black bean salsa (GF)

TO FINISH

Our signature baby, deep pot peppered beef & shiraz pies with homemade ketchup

Baked vanilla bean custard, caramelized Bundaberg rum soaked bethonga pineapple

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 menus inclusions may be subject to change.

