

ASCOT BAR

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)

FRESH SEAFOOD

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

Peeled Noosa prawn tails with classic rose tomato brandy dipping sauce and lemon wedges (GF)

Natural Tasmanian oysters with assorted condiments (GF)

Chilled, fresh large split Moreton Bay bugs (GF DF)

Sesame crusted saku tuna fillet with light soy and ponzu dressing (GF DF)

Salt and pepper calamari salad with bush lemon, smashed garlic, parsley and chilli (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, 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 and split kalamatta (GF DF)

Sous vide, flat pork belly with soy, sesame, Japanese pickled stem ginger served with young broccolini, shaved sprouts and 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 with shaved grana (GF)

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, chilled fresh seasonal Queensland fruits (GF)

Premium farmhouse cheeses including triple crème brie, 42 month vintage cheddar, French blue with semi dried fruits, condiments and crackers

SOAKERS

Our signature beef and Barossa shiraz baby pies and homemade sausage rolls in flaky pastry

Baked Catalan egg custard tartlets dusted in 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.



STRADBROKE SEASON
PRESENTED BY TAB

