

LOWER LEVEL OF THE SQUIRE'S PERCH

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 and chutneys

Assorted stone baked breads (GFO)

Wagyu beef slider, American cheese and dill pickle cucumber on a milk bun with our tomato ketchup

CANAPES

Wood roasted, Tasmanian salmon *crostata*, horseradish crème fraiche and Japanese yuzu pearls (GF)

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

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

HOT SELECTION

Twice baked, goats curd, pumpkin and chive savoury Portuguese egg custard tart (V)

Hand rolled, creamy gorgonzola and fontina arancini with fermented black garlic and truffle aioli

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

Tempura dipped, filled zucchini flowers with Moroccan spices and pomegranate syrup (V)

HOT SELECTION (CONT)

Torched, black angus sirloin with potato, onion, spinach rosti, classic béarnaise and mustard cress (GF)

Barbequed butterflied Noosa prawn tails rolled in lemongrass, garlic, pink ginger and sticky soy (GF)

Charred, Argentinian fine dining lamb cutlet painted with chimichurri (GF)

Crispy fried North Queensland barramundi, wombok, spring onion, Vietnamese spiced rolls with condensed sweet soy

ELEGANT TRAY SERVICE

Soft potato gnocchetti, simmered San Marzano tomato, capsicum, winter basil and grana chards (GF V)

SOMETHING SWEET

Swiss chocolate dipped, crème chantilly filled choux, French macaron and bush lemon meringue curds (GF)

Chilled fresh seasonal Queensland fruits

Premium farmhouse cheeses with sundried fruits, condiments and crackers

SOAKERS

Pure beef cocktail sausage rolls in flaky pastry with smoky tomato sauce

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

