



DINNER PLATED_

GOLD

2 Course Menu, alternate drop

3 Course Menu, alternate drop

Please select two menu items from each category below:

Entrée

Chilled Mooloolaba prawns, kaffir lime aioli, char grilled pineapple, toasted coconut chips, infused lemon oil and coriander (DF, GF)

Grilled melon caprese salad, buffalo mozzarella, heirloom tomatoes, reduced balsamic (V)

Thai herb crusted beef tenderloin shaved with green papaya and herb salad, nam jim (GF, DF)

Quinoa, sweet potato and avocado stack, tomato basil salsa and micro herbs (V)

Main

Salmon fillet on pea puree, baby roasted beets, risotto cake and saffron Beurre blanc (GF)

Cilantro and panko crusted barramundi, potato rosette and caponata

Grilled chicken breast, baby sautéed spinach, gratin potato, slow roasted capsicum, truss tomato and pancetta jus (GF)

Grilled chicken breast, blistered heirloom tomato, pomme puree, beetroot, red onion puree

Chargrilled lamb rump, sweet potato pulp, broccolini and lamb jus (GF, DF)

Char grilled scotch fillet, potato galette, sautéed spinach capsicum couli and porcini jus

Cape Grim sirloin, sauté star anise onions, green beans, garlic pomme puree and red wine jus

Fresh herb gnocchi, baby basil, tomato sugu cassa and parmesan cheese (V)

Dessert

Apple and rhubarb crumble tart, rhubarb gel, vanilla bean crème, berries (V)

Chocolate tower, passionfruit compote, mixed berry and mint salsa (V, GF)

Chocolate peppermint tart, double cream and strawberries (V, GF)

Deconstructed berry cheesecake, berry gel, macadamia soil, micro mint (V)

Coffee stone anglaise, chocolate crumb and fresh berries (V)

Cauliflower and raspberry cheesecake, vegan crème and raspberry dust (V)

Cheese sharing platter – Kenilworth triple cream brie cheese, quince paste, honeycomb, fresh figs, crackers and grilled sourdough (V)

Petit four sharing platter, coulis and seasonal berries (V)

PLATINUM

2 Course Menu, alternate drop

3 Course Menu, alternate drop

Please select two menu items from each category below:

Entrée

Sesame crusted tuna, grated coconut and citrus salsa (GF, DF)

Smoked Tasmania salmon, nicoise style salad, mixed herb dressing

Tandoori chicken and kachumber salad, mint and yoghurt dressing (GF)

Twice cooked pork belly, caramelised pineapple, apple puree and baby herb salad (GF)

Eggplant, pomegranate and minted quinoa salad, fresh lemon and mint vinaigrette (V)

Main

Indian spiced chicken breast, saffron basmati rice, green beans and butter chicken sauce

Roasted pork tenderloin, parmesan crusted pave, asparagus, apple chutney and pork jus (GF)

Mushroom risotto, parmesan crisp and truffle oil (V)

Exotic roasted duck breast, confit chateau potato, broccolini, spiced blood orange

marmalade and duck jus (GF, DF)

Charred lamb rack cutlets, parmesan risotto, roasted baby carrots, green beans and wild

thyme jus (GF)

Beef tenderloin, pommes puree, charred asparagus, baby fennel, fresh sorrel pinot jus (GF)

Dessert

Blueberry cheesecake, choc gold soil, blueberries and painted berry coulis (V, GF)

Lemon curd, meringue, citrus, fresh berries and passionfruit pulp (V)

White chocolate and Baileys charlotte, chocolate sauce and caramelised nuts (V)

Chocolate fondant, crème anglaise, berry and mint salsa (V)

Green tea and yuzu tiramisu, mango gel, biscotti and fresh berries (V)

Coconut panna cotta, passionfruit, lime and roasted pineapple (V)