



PLATED DINING EXPERIENCE _

Minimum of 20 guests

LUNCH AND DINNER

Two Courses

Three Courses

A dining experience designed to be flexible and personalised with options from the garden, paddock or sea. Elevate your dinner with our accompaniment dishes.

All menu's feature house baked bread rolls.

SIGNATURE SET MENU

Three Courses

Handcrafted by our Executive Chef to showcase the Sunshine Coasts best flavours, featuring locally sourced produce. Elevate your experience and discover the true essence of the Sunshine Coast through our signature menu.

ENHANCEMENTS

Additional Selection

A third selection to be served alternatively
Priced per person, per selection

Accompaniments

Served to the table to share
Select your accompaniment below

Sautéed mushrooms with garlic and thyme (V/LG/LD)

Rosemary and garlic roasted chat potato (V/LG/LD)

Steamed broccoli, toasted almond flakes (V/LG/LD)

Creamy mashed potato (V/LG/LD)

Garden green salad, French vinaigrette (V/LG/LD)

Roast honey glazed carrots (V/LG/LD)

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ENTRÉES

Your choice of two items served alternatively

^ indicates entrees can be pre-set

From the Garden

Chilled spring cacio e pepe salad with asparagus, garden peas, cucumber and baby greens (V/LG)^

Beetroot hummus, goat cheese, green oil, focaccia toast (V)^

Burrata with confit heirloom tomatoes, basil pesto and rocket leaves (V/LG)^

Beetroot carpaccio, Persian feta, toasted macadamia, mandarin segments and lime emulsion (V/LG)^

Roast baby carrots, dukkha whipped ricotta, lemon oil, micro salad (V/LG)^

Heirloom tomatoes, goat cheese, fig jam, olives, basil oil and rocket salad (V/LG)^

Watermelon, haloumi, sunflower seeds, watercress and tzatziki dip (V/LG)^

From the Paddock

Roast beef and asparagus roulade, smoked aioli, fig & balsamic glaze and micro salad (LG)^

Beef carpaccio, balsamic onion, apricot jam, tarragon sour cream, capers and shaved parmesan (LG)^

Beef tataki, green papaya salad, lime, chilli and coriander sauce (LG/LD)^

Slow cooked chicken, endive, confit apple, walnut, dried grapes and celery (LG/LD)^

Crepe roulade with kaffir lime infused chicken, mayo, fennel, celery, carrots, dry figs and cranberry sauce (LD)^

Hoisin duck breast with Thai vermicelli noodle salad (LG/LD)^

Twice cooked pork belly, caramelized pineapple, apple puree and baby herb salad (LG/LD)

Pork belly bites with radicchio, mixed greens and pine nut salad (LG/LD)

Tandoori chicken and cucumber salad with mint and yoghurt dressing (LG)

Duck breast, rocket, fresh fig, radish, roast sesame dressing and fig glaze (LD)

From the Sea

Crab remoulade with avocado, quinoa, citrus and fish roe (LG/LD)^

Mooloolaba prawns with chiffonade of iceberg, heirloom tomatoes and marie rose sauce (LD)^

Moreton bay bugs, avocado and lime puree, pecan crumble, baby beet and parsley (LG/LD)^

Tasmanian smoked salmon, celeriac and apple remoulade, lemon dressing and walnut crunch (LG/LD)^

Cajun dusted seared tuna, pea sprout, roasted sesame glaze (LD)^

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MAINS

Your choice of two items served alternatively

From the Garden

Garden green vegetable lasagna with rocket and parmesan salad (V)
Mixed vegetables moussaka with tomato and cinnamon sauce (V/LG)
Stuffed field mushroom with leek, spinach, goat cheese and wild rice salad (V/LG)
Harissa cauliflower steak, spinach and chickpea puree, roasted baby peppers, cumin yoghurt and toasted hazelnuts (LG)

From the Sea

Macadamia and coriander crusted barramundi, roast parsnip, green beans, blistered tomato, lemon myrtle sauce (LD)
Grilled barramundi, olive mash potato, broccoli florets and romesco sauce (LG/LD)
Teriyaki glazed salmon, baby carrots, Asian greens and Misso teriyaki sauce (LG/LD)
Pan seared salmon, saffron kipfler potato, green beans, roasted pepper and salsa verde (LG/LD)
Spring bay mussel, coconut and citrus salsa, Thai green curry sauce, char grilled sour dough (LD)

From the Paddock

Grilled beef striploin, potato and spinach galette, green beans and porcini sauce (LG/LD)
Char grilled scotch fillet, potato gratin, charred asparagus and peppercorn sauce (LG)
Pan fried tenderloin, mash potato, heirloom carrots and pan jus (LG/LD)
12 hours braised beef cheeks, caramelized celeriac puree, smoked turnip and bordelaise sauce (LG)
Grilled chicken breast, confit kipfler potato, baby capsicum, charred broccolini and Madeira jus (LG/LD)
Slow cooked chicken supreme, polenta cake, sugar peas, blistered cherry tomato and romesco sauce (LG/LD)
Dukkha crusted chicken breast, potato fleurette, cumin smoked eggplant, baby beetroot and thyme jus (LG)
Tandoori chicken, crushed turmeric potato, sauteed green beans, makhani sauce and pappadam crunch (LG)
Slow cooked lamb rump, zaatar Israeli creamy couscous, mint dip, green beans and tarragon jus (LD)
Grilled lamb cutlets, smoked paprika & sweet potato puree, roast fennel and star anise sauce (LG/LD)
Pan fried Lamb rack, potato gratin, minted peas, baby capsicum and thyme jus (LG)
Char grilled pork cutlet, buttered pumpkin wedges, Hum honey glazed apple and gravy (LG)

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DESSERTS

Your choice of two items served alternatively

Chocolate peppermint tart, chocolate crumble, white chocolate ganache, lemon balm and fresh berries (V/LG)
White chocolate cheesecake dome, garden berries compote, almond and macadamia crumble (V/LG)
Vegan chocolate pebble, raspberry coulis with fresh berries and mint (V)
Assorted petit four with fresh coulis and seasonal berries
Apple and rhubarb crumble tart, raspberry and rhubarb gel and vanilla crème chantilly and maraschino cherry
Tiramisu wheel, mascarpone dome and cocoa dust with coffee anglaise
Chocolate hazelnut praline tart, chocolate ganache and gold crumble
Raspberry opera cake, berry gel, crème chantilly, fresh berries
Dark chocolate fondant, chocolate soil, salted caramel sauce and golden berry dust
Coconut and lime panna cotta, passion fruit, shaved coconut and glazed pineapple (LG)

Share Style Dessert platters served to the table:

Petit fours – selection of mini gâteaux, mousse and tarts.
Kenilworth selection of cheeses with fig jam, dried fruit, muscatel and crackers (LG/V)
Fresh seasonal fruit with coconut yoghurt, toasted coconut chips and assorted roasted nuts (VG/LD/LG)

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Entrées

Cressy Tasmanian beef carpaccio, balsamic onion, Yarra Valley apricot jam, tarragon sour cream, capers and shaved parmesan (LG)

Moreton bay bugs, avocado and lime puree, pecan crumble, Hawkes Bay baby beet and Sunshine Coast saltbush leaves (LG/LD)

Plant Based Option

Hawkes Bay beetroot hummus, cashew cheese, green oil, Wild Breads fresh baked focaccia toast (V)

Mains

Grilled Parwan Valley lamb cutlets, smoked paprika & sweet potato puree, roast fennel and star anise sauce (LG/LD)

Charred sweet Bangalow pork cutlet, buttered pumpkin wedges, Hum honey glazed apple and house made Sunshine & Sons barrel aged gin infused sauce (LG)

Plant Based Option

Harissa coastal cauliflower steak, spinach hummus, roasted Yandina baby peppers, cumin coconut yoghurt and toasted hazelnuts (LG)

Desserts

Organic Sri Lankan coconut and Peacheater lime panna cotta, Suncoast passion fruit, shaved coconut and Stradbroke Island honey glazed pineapple (LG)

Indulgent chocolate hazelnut praline tart with decadent dark chocolate ganache and Naked chocolate and resort grown herb golden crumble



LG Low Gluten | LD Low Dairy | LGO Low Gluten Options Available | LDO Low Dairy options Available | V Vegetarian | VG Vegan