



CHEF'S SIGNATURES

SAMPLE MENU

Served to your table

AUSTRALIAN COLD SEAFOOD TOWER

Queensland Tiger Prawns
Moreton Bay Bugs
Mooloolaba Spanner Crab
Sydney Rock Oysters

Served with lemon, traditional cocktail sauce & mignonette dressing

CHARCUTERIE TOWER

Prosciutto, Danish salami and double smoked ham
Marinated olives with lemon, chilli and garlic
Hummus, smoked eggplant dip, taramasalata

Served with grilled sourdough, lavosh

RAW BAR | SUSHI & SASHIMI

Sushi & Nigiri Plate | assorted sushi rolls & nigiri

Chirashi Sushi | marinated sashimi with sushi rice and crispy salmon skin

Tempura Lobster Hand Roll | wasabi mayonnaise

Assorted Vegetarian Sushi Roll

Raw Plate | Huon salmon, Hiramasa kingfish & tuna loin yuzu miso dressing

Served with traditional condiments

FROM THE GARDEN

Japanese Soba Noodle Salad | seaweed, edamame & sesame dressing

Caesar Salad | crispy bacon, croutons & parmesan cheese

Heirloom Tomato Salad | mozzarella cheese, basil & pickled red onion

HOT DISHES

Tasmanian Ocean Trout | carrot purée, braised gem, seafood bisque & maple roasted carrot

Beef Tenderloin | white zucchini purée, compressed baby capsicum & sauce vierge

Orecchiette | tomato, basil, olives & parmesan

Prawn Linguini | chilli, garlic & lemon

Spaghetti | ragu, crispy basil & parmesan

Most dietary requirements can be catered for; please advise your preferences.

Credit card surcharges do apply. Visa/MasterCard/American Express/JCB 1.20%, China Union Pay 1.75%,
Diners Club 3%.



LUXURY BUFFET

SAMPLE MENU

TAILS FROM THE SEA

Pambula Sydney rock oysters, Queensland tiger prawns, Moreton bay bugs,
Mooloolaba Spanner Crab

Served with Lemon, traditional cocktail sauce and mignonette dressing

RAW BAR | SUSHI & SASHIMI

Assorted sushi rolls and nigiri

Vegetarian sushi rolls (v)

Raw plate | Huon salmon and Hiramasa Kingfish and Bermagui Tuna loin with Yuzu Miso
dressing

Served with traditional Japanese condiments

CHARCUTERIE & GRAZING

Prosciutto, Danish salami and double smoked ham
Marinated olives with lemon, chilli and garlic

Served with grilled sourdough, lavosh

FROM THE GARDEN

Japanese soba noodle salad | seaweed, edamame and sesame dressing
Caesar salad | sourdough croutons, crispy bacon, parmesan, Caesar dressing
Freshly baked bread rolls with Pepe Saya butter

A TASTE OF INDIA

Butter chicken | cashew, chickpeas

Palak Paneer | cream cheese and spinach curry

Steamed Basmati rice

Lime pickle, Mint and coriander raita and mango chutney

Fresh Naan bread from the Tandoor | Choice of plain naan, garlic naan or garlic cheese
naan

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FLAVOURS OF ASIA

Chicken dim sims | prawn Gau Gee served and vegetable gyoza
served with soy and sriracha

Cantonese style fried rice | egg and vegetables with shallot (v)

Sweet and sour Byron Bay Berkshire pork | capsicum and pineapple

Locally caught Mahi Mahi | Thai yellow curry sauce, eggplant, crispy onions and
coriander

WESTERN KITCHEN

Honey roast pumpkin and coriander soup

Roasted Potatoes | Duck fat roast potatoes and maple roasted sweet potato

Steamed greens with feta | walnuts and lemon oil (v)

Local Sydney rock oysters | Kilpatrick, bacon and tabasco

FROM THE CHEF CARVING STATION

Southern Highlands Lamb leg | garlic, lemon and rosemary

Berkshire pork belly | house-made apple sauce

Free Range Rotisserie Chicken | Honey glazed carrots, and gravy

FROM THE ROBATA GRILL

A selection of meats and vegetables grilled over charcoal

Riverina Angus beef flank | Japanese BBQ Glaze

Spanish chorizo pork sausages | tomato jam

Free-range chicken thigh | den miso

Grilled zucchini and local asparagus | salsa verde

MEDITERRANEAN FEAST

Spaghetti | bolognese sauce and parmesan cheese

Linguini | prawns, chilli and lemon

Tomato and basil orecchiette | olives, olive oil

FROM THE BEECH OVEN

Tomato sugo, mozzarella and basil pizza

Double smoked ham, chorizo, smokey BBQ sauce and mozzarella pizza

Mushroom and bacon pizza with caramelised onion and feta

Local Sydney Rock oysters | kilpatrick, bacon and tabasco

Oven roasted prawns in the shell | garlic butter

Local octopus | garlic and rosemary

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TO FINISH

From the patisserie | Italian tiramisu, passionfruit and chocolate trifle, dark chocolate walnut brownie, strawberry and lemon meringue tart, pistachio and orange slice, raspberry opera slice, Heilala vanilla crème brûlée

From the cookie jars | date and coconut protein balls, Traditional Anzac biscuits and Choc chip cookies

Chocolate fountain | milk and pink white chocolate with soft marshmallows and chocolate brownie chunks

Selection of seasonal fruit | rockmelon, honey dew melon, pineapple, watermelon, strawberries and whole apples, pears and mandarins

Kitchens on Kent ice-cream parlour | selection of ice-cream including pecan praline, vanilla bean, Death by Chocolate, strawberry, cookie dough, mango sorbet with a selection of toppings and ice-cream cones

Australia cheese station | Maffra aged cheddar (VIC), Woombye triple cream brie (QLD) and Tarago blue (VIC)

Served with house made fig and orange jam with dried fruits and lavosh

CHILDREN'S MENU

Recommended for up to 12 years of age

Chicken tenderloin goujons

Shoestring fries, broccoli, aioli and tomato sauce

Vegetable & Tomato Pasta (v)

Simple pasta, seasonal vegetables, tomato sauce

Cheeseburger & Fries

Mini cheeseburger and shoestring fries

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