

## LUNCH

Herbed flour dusted calamari with home-made tartare sauce

*or*

Buffalo burger, pickled beetroot, crispy bacon, blue cheese

Both served with hand cut chips

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Salad caprese

Fruit platter

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## AFTERNOON TEA

Freshly made scones with jam and cream

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## DINNER

### KIMBERLEY TASTING PLATE

Crocodile ceviche with finger lime and coriander

Beef tartare with capers, cornichons and parsley

Australian tiger prawns, lemon zest aioli

Kangaroo pate with fruit and nut damper

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## MAIN

Barramundi baked in banana leaf with mango, papaya and red onion salsa

*or*

Kangaroo fillet medium rare, orange, pomegranate and shiraz compote

*or*

(V) Wild mushroom, baby spinach and ricotta crepe

Served with sauteed green beans and creamy mashed potatoes

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## DESSERT

Passionfruit and kiwi pavlova with whipped cream

## MORNING TEA

Blueberry muffins

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## LUNCH

Zucchini, asparagus, potato springtime frittata

*or*

Linguine, tossed with Australian tiger prawns, garlic, chilli and dill

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Salad Waldorf

Fruit platter

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## AFTERNOON TEA

Carrot cake with lemon ricotta

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## DINNER

### ENTRÉE

Potato and Leek soup

*or*

Rockmelon, fetta and prosciutto drizzled with tawny port reduction, native basil

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### MAIN

Grilled coral trout, ruby grapefruit, fennel and grated celeriac, citrus and ginger dressing

*or*

Eye fillet, cabernet and pepper berry reduction

*or*

(v) Red lentil curry and fresh roti bread

Served with Hasselback potatoes, sugar snap peas

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### DESSERT

Lamington inspired panna cotta

A twist on the classic with coconut, strawberry coulis and dark chocolate ganache

## MORNING TEA

Zucchini and fetta loaf

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## LUNCH

Slow cooked lamb ribs with slaw

*or*

Pumpkin, goat cheese and thyme risotto

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Rocket, parmesan and pear

Fruit platter

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## AFTERNOON TEA

Home-made shortbread

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## DINNER

### BUFFET - SEAFOOD SELECTION

#### **COLD OPTIONS**

A selection of fresh Australian seafood

Smoked salmon

Moreton Bay bugs

Coffin Bay oysters

Tiger prawns

Roast vegetable salad with red onion and fetta

#### **HOT OPTIONS**

Tasmanian salmon and spinach encroute (vegetarian option available)

Local crimson snapper, chardonnay butter sauce

Australian seafood marinara

Bush spiced oven roasted potatoes

Selection of steamed greens

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## DESSERT

Tropical fruit and toasted macadamia trifle soaked in coconut liquor

## MORNING TEA

Apple scrolls

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## LUNCH

Minute steak toasted sandwich, caramelised onions, provolone and rocket, aioli

*or*

Coconut crumbed chicken with cos lettuce, cucumber, mango,  
toasted pine nuts and fetta

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Salad Fattoush with whipped hummus

Fruit platter

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## AFTERNOON TEA

Orange and poppyseed muffins

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## DINNER

### ENTRÉE

Moreton Bay bug with pureed beetroot and brunoises of avocado, brie and red onion

*or*

Creamy mushroom and roast garlic velouté

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### MAIN

Seared yellowfin tuna with green peppercorn, capers and green apple syrup

*or*

Slow cooked lamb shank, rosemary and thyme dumplings, pan juices

*or*

(V) Artichoke and pea risotto

Served with a medley of cauliflower and broccoli

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## DESSERT

Bundaberg Rum bread and butter pudding, Chantilly cream

## MORNING TEA

Coconut and raspberry loaf

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## LUNCH

Panko crumbed potato and fish cakes with celeriac remoulade

*or*

Kangaroo and pale ale pie served with green pea mash

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Roast Mediterranean vegetable salad with basil and olive oil

Fruit platter

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## AFTERNOON TEA

Mixed seed damper

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## BBQ NIGHT

Buffalo Scotch fillet

BBQ sausages

Lemon and thyme marinated chicken

Fresh prawns

Char grilled corn

Caramelised onions

Portobello mushrooms stuffed with fetta

Potato salad

Pasta salad

Green garden salad

Assorted condiments

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## DESSERT

Selection of Australian cheeses

Assorted crackers, dried fruit and nut

## MORNING TEA

Cheese and chive muffins

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## LUNCH

Slow cooked pork belly, Davidson plum jam

*or*

Eel arancini with dill and lime crème fraiche

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Cous cous salad with roasted sweet peppers

Fruit platter

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## AFTERNOON TEA

Spinach and ricotta rolls

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## DINNER

### ENTRÉE

Gazpacho

*or*

Crocodile and vegetable spring roll with soy, lemongrass and coriander dipping sauce

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### MAIN

Panfried nannygai fillet, green onion, ginger, chilli and sesame noodle broth

*or*

Twice cooked duck with baked rhubarb and cardamon with orange segments

*or*

(V) Potato gnocchi with a sage burnt butter

Served with wild rice, caramelised baby carrots and beans

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### DESSERT

Mint and dark chocolate mousse, Tim Tam crush

## MORNING TEA

Lemon and coconut slice

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## LUNCH

Tasmanian smoked salmon, caramelised onion and spinach quiche

*or*

Pan fried Halloumi with diced pineapple, pomegranate and honey

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Pasta salad with rocket and cashew pesto

Fruit Platter

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## AFTERNOON TEA

Friends

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## DINNER

### ENTRÉE

Broccoli, cream cheese and basil Soup

*or*

Seared scallops with avocado puree, crunchy prosciutto and candied beetroot

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### MAIN

Seared red emperor with native blood lime Hollandaise

*or*

Grilled pork fillet with seeded mustard and roasted Roma tomatoes

*or*

(V) Polenta cake with a loaded vegetable stack

Served with oven crisp potatoes, rosemary salt and sauteed zucchini

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### DESSERT

Chamomile crème brûlée, brandy snap tuille (GF, DF avail)

## MORNING TEA

Cinnamon scrolls

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## LUNCH

Cesar Salad with poached egg

*or*

Tempura barramundi, sprouts and bean shoots, tropical fruit dipping sauce

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Grilled asparagus, broccoli and pistachio salad

Fruit platter

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## AFTERNOON TEA

Pumpkin scones

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## DINNER

### ENTRÉE

Seafood chowder with garlic crouton

*or*

Kumera, pea and parmesan croquettes, petite salad

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### MAIN

Oven roasted kingfish with bush basil, tomato, caper and black olive salsa

*or*

Grilled lamb cutlets, charred red peppers, minted yoghurt

*or*

(V) Vegetarian paella with lemon zest

Served with braised cabbage and quinoa

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### DESSERT

Apple and cinnamon myrtle crumble with cream anglaise

## MORNING TEA

Apple tea cake

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## LUNCH

Saltbush and pepper leaf calamari, dill mayo

*or*

Grilled chicken burger, King Island cheddar, crunchy iceberg lettuce, semi dried tomato aioli

Served with seasoned potato wedges

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Endive, radish and walnut salad

Fruit platter

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## AFTERNOON TEA

Caramel slice

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## DINNER

### ENTRÉE

Curried pumpkin soup with coconut cream and green onion

*or*

Crispy zucchini and goats cheese fritters, beetroot and raspberry chutney

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### MAIN

Grilled mangrove jack, sauce vierge

*or*

Beef bourguignon

*or*

(v) Pea, asparagus and saffron cream linguini

Served with crushed kipfler potatoes and sauteed kale

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### DESSERT

Aniseed Myrtle and chocolate brownie with cherry coulis

## MORNING TEA

Ham and cheese pin wheels

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## LUNCH

Victorian Lamb shepherd's pie

*or*

Fillets of smoked eel served with warm potato, red onion, parsley and caper salad

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Pumpkin, fetta, pinenut and baby spinach salad

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## AFTERNOON TEA

Vegemite scrolls

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## DINNER

### ENTRÉE

Salmon crudo, soy and citrus dressing, shallots and sesame seeds

*or*

Sweet potato soup with spicy roasted chickpeas, peanut crumb

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### MAIN

**(created by Chef Reece Wheldale)**

Crocodile fillet with artichoke and macadamia – oregano pesto

*or*

Roasted pork belly, burnt apple puree, salad of fresh apple and radish, cider jus

*or*

(V) Sticky soy tofu, grilled spring onion, sesame

Served with steamed rice, wilted greens

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### DESSERT

Rum and raisin caramel slice, raspberry coulis

## MORNING TEA

Chocolate chip muffins

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## LUNCH

Penne with a trio of cheese sauce sprinkled with fried onions

*or*

Beef and vegetable stir-fry, ginger and bean shoots with steamed rice

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Asian style slaw

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## AFTERNOON TEA

Banana bread

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## DINNER

### ENTRÉE

Scallop carpaccio with lemon, mango, cherry tomatoes and pickled cucumber

*or*

Hearty vegetable and bean soup, parmesan shard

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### MAIN

Pan fried salmon with native blood lime, beetroot hummus, dusted with dukkha

*or*

Seared chicken breast with a sauvignon Blanc and mushroom sauce

*or*

(V) Chickpea and paprika patty, roasted peppers and tomato ragout

Served with couscous, charred asparagus and broccolini

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### DESSERT

Ricotta and pear tart served with a scoop of vanilla bean ice-cream

## MORNING TEA

Cheese puffs

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## LUNCH

Beer battered mackerel and chips

*or*

Crocodile meatballs, sweet and sour dipping sauce (V, GF, DF, avail)

### **Salad and sandwich buffet**

Garden salad with vinaigrette

Broccoli, potato and red onion

Fruit platter

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## AFTERNOON TEA

Fruit tarts

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## DINNER

### ENTRÉE

Pea and ham Soup

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## ROAST CARVERY NIGHT

Roast pork loin complete with crackling

Whole beef sirloin roasted with peppercorns and Shallots

(v) Lentil and roast vegetable loaf

Served with seasoned roast potatoes, pumpkin, sweet potato, parsnip and beetroot

Yorkshire puddings

Accompanying gravy, apple sauce, mustards and relishes

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## DESSERT

Selection of Australian cheeses

Assorted crackers, dried fruit and nuts