

# SAMPLE MENU

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

## Cheese & Charcuterie

Camembert, Cheddar, Truffle Manchego, Gorgonzola, Torndirup Native Herb (DINNER ONLY), Stracciatella (WEEKEND ONLY)

Prosciutto, Finocchiona, Hungarian, Sopressa, Coppa

Grissini, Lavosh, Pear Paste, Quince Paste, Assorted Nuts & Dried Fruits, Walnut & Sundried Australian Currant Bread

## Antipasto

Cornichons, Sundried Plum Tomatoes, Anchovies Pickled Onions, Beetroot Relish, Bush Tomato Chutney, Apricot & Quandong Chutney, Pickled Green Jalapeños

Olives - Cerignola, Kalamatas, Sicilian, Ligurian

## Artisan Bread Display

Rustic Baguette, Ciabatta, Rye Bread, Laugen, Pretzel, Sourdough, Wholemeal & Seeded Bread Rolls, Assorted French Breads

## Salad Bar

Watermelon, Feta, Mint, Poppy Seeds

Pesto-Marinated Tomato, Olives, Red Onion

Broccoli, Sour Cream, Sundried Tomatoes

Chickpeas & Corn, Tamarind Dressing

Vietnamese Noodle Salad

Turkey, Roasted Potato, Ranch Dressing

Mixed Greens

Thai Beef Salad (DINNER ONLY)

Mixed Seafood Salad, Octopus (DINNER ONLY)

Please note that credit card payments incur a service fee of 1.15%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

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EPICUREAN

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## Seafood & Sushi

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Chilled Blue Swimmer Crab

Chilled U15 Prawns

Crawfish

South Australian Oysters

Albany Rock Oysters

Mussels, French Vinaigrette

Clams, Miso Dressing (DINNER & WEEKEND LUNCH ONLY)

Prawn & Squid Salad, Sweet Chilli Dressing  
(DINNER & WEEKEND LUNCH ONLY)

Chilled Jonah Crab Crawl (WEEKEND ONLY)

### Assorted Sushi

Tuna Sashimi

Salmon Sashimi

### Condiments

Hot Pimento Aioli, Cocktail Sauce, Verjuice,  
Finger Lime Mignonette Dressing, Nam Jim,  
Ponzu, Lemon Wedges

Wasabi, Soy, Pickled Pink & White Ginger, Gojuchang,  
Pickled Daikon, Pickled Lotus Root, Wakame,  
Sesame Soy Dressing

## Soup

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Sweet Corn & Crab Meat Soup

Carrot & Coriander Soup

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## Asian

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Kung Pao Chicken  
Massaman Beef Curry  
Korean Chilli Pork  
XO Clams, Fried Rice  
Vegetarian Stir-Fried Noodle  
Rice  
Stir-Fried Vegetables  
Truffle-Flavoured Edamame  
Honey & Lemon Fish  
Singaporean Chilli Crab (DINNER & WEEKEND LUNCH ONLY)  
Prawn Toast (WEEKEND DINNER ONLY)

### Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

## Indian

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Pea & Cumin Pulao  
Butter Chicken  
Dal Palak  
Paneer Kali Mirch  
Assorted Indian Bread  
Achari Chicken Tikka  
Zeera Aloo  
Vegetarian Samosa  
Onion Bhaji (WEEKEND DINNER ONLY)  
Lamb Sukka (DINNER & WEEKEND LUNCH ONLY)  
Kerala Fish Curry (DINNER & WEEKEND LUNCH ONLY)  
Lamb Biryani (WEEKEND DINNER ONLY)

### Condiments

Kachumber Raita, Mint Chutney, Pickled Mango, Tomato Chutney

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## Western

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Caponata  
Herb-Roasted Butternut, Parsnips, Asparagus  
Truffle Mashed Potato  
Seasonal Vegetables  
Pumpkin & Ricotta Ravioli, Three Cheese Sauce  
Shepard's Pie  
Grilled Chicken, Mushroom, Thyme  
Barramundi, Green Goddess, Tomato Salsa  
Fried Flat Head Fish, Tartare Sauce  
Cajun Potato Wedges  
Prawn Bites  
Honey & Chilli Corn Ribs  
Charred Broccolini, Pickled Shallot (WEEKEND DINNER ONLY)  
Bourbon Pork Ribs (DINNER & WEEKEND LUNCH ONLY)  
Salmon, Green Goddess, Tomato Salsa (WEEKEND ONLY)  
Onion Rings (DINNER & WEEKEND LUNCH ONLY)  
Moroccan Cauliflower Bites  
(DINNER & WEEKEND LUNCH ONLY)  
Braised Beef Brisket, Jus (WEEKEND DINNER ONLY)

## On the Carvery

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Italian Coiled Sausage  
Roast Beef  
Prime Ribs (WEEKEND DINNER ONLY)  
Rosemary & Garlic-Marinaded Leg of Lamb  
(DINNER & WEEKEND LUNCH ONLY)  
Cinnamon Star Anise Crispy Pork Belly  
(DINNER & WEEKEND LUNCH ONLY)  
Harissa Lamb Rack (WEEKEND DINNER ONLY)  
Truffle-Marinaded Roast Turkey Breast  
(WEEKEND DINNER ONLY)  
Three Cheese & Basil Flat Bread  
Yorkshire Pudding

### Condiments

Roasted Onion Beef Jus, Tasmanian Horseradish,  
Apple Sauce, Caramelised Onion, Honey Mustard,  
Mint Sauce, Gravy

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## Dessert Cube

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### Cakes

Banana & Caramel Coffee Cake  
Matcha & Passionfruit Tiramisu  
Dark Chocolate Mousse, Szechuan Pepper  
Green Tea & Mandarin Gateaux  
White Chocolate & Raspberry Gateaux

### In Glasses & Individuals

Mango Cream, Lemongrass Coconut  
Ginger Custard Cream, Blood Peach  
Raspberry Choux  
Passionfruit Cheesecake, Black Sesame Cream  
Mini Vanilla Cream Bun, Crystal Sugar  
Dark Chocolate Ganache, Soy Red Bean

### Hot Desserts

Milk Chocolate Pudding Almond, Goji Berry  
Vanilla Bread & Butter Pudding

### On Display

Ice Creams, Sorbet & Condiments  
Coconut & Vanilla Marshmallow  
Dark Chocolate Cupcake  
Coconut & Pineapple Friand, Green Tea Frosting  
Chocolate Bark  
Chocolate & Lavender Tart  
Madeleine  
Assorted Pâte de Fruits  
Dark & White Chocolate Rocky Road  
Assorted Cut Fruits  
Assorted Whole Fruits  
Lemon & Lime Tartlet  
Egg Custard Tart

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