

# Dinner

Dinner | Friday, Saturday, Sunday

## Charcuterie

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Sopressa Salami  
Finocchiona  
Prosciutto  
Hungarian Salami  
Chicken & Thyme Pâté

## Antipasto

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Cornichons, Pickled Onions, Sundried Plum Tomatoes, Pickled Green Jalapenos, Anchovies, Beetroot Relish, Bush Tomato Chutney, Apricot & Quandong Chutney  
Olives - Cerignola, Kalamatas, Sicilian, Ligurian

## Artisan Bread Display

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

**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.**

(S) Contains Sustainably Sourced Ingredients

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## World Cheeses

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Semi Matured - Gouda

Semi Matured - Manchego

Matured - Vintage Cheddar

White Mould - Camembert

Blue Mould - Gorgonzola

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

## Compound Salads

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Green Lip Mussels with French Vinaigrette

Clams & Wakame with Miso Dressing

Hokkaido Scallop Ceviche

Prawn, Squid, Octopus Salad with  
Sweet Chilli Dressing

Smoked Salmon **(S)**, Fennel, Radicchio, Celery  
with Orange Dressing

Olivier Salad - Potatoes, Carrots, Peas,  
Corn & Apple

Broccoli & Bacon Salad, Dried Cranberries with Aioli

Cucumber & Edamame Salad with  
Dill Yoghurt Dressing

Chicken & Avocado Salad with Ranch Dressing

Thai Style Beef Salad with Tamarind Dressing

Burrata & Medley of Cherry Tomatoes with Pesto

Assorted Dressings & Condiments

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## Seafood

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Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

### Condiments

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

## Japanese

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**Sashimi** - Salmon **(S)**, Tuna, Hiramasa

### Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Urakami

Squid & Asparagus Urakami

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki

Tempura Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki

Avocado Hosomaki

### Condiments

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

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## Asian

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Soup of the Day  
Wok Tossed Black Pepper Mud Crabs  
Thai Style Steamed Barramundi with Tamarind Sauce  
Salt & Pepper Prawns  
Slow Cooked Korean Beef Galbi  
Crispy Honey Sesame Chicken  
Steamed BBQ Pork Buns  
XO Fried Rice with Chicken and Egg  
Seafood Mee Goreng  
Truffle Flavoured Edamame  
Steamed Jasmine Rice

### Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

## Indian

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Paneer Methi Malai Mutter - Cottage Cheese, Green Peas, Fenugreek Flavoured Cashew Gravy  
Meen Moilee - Barramundi simmered in Tumeric Coconut Curry  
Kosha Mangsho - Bengal Style Sautéed Lamb with Spices  
Potato and Green Pea Samosa with Tamarind Chutney  
Amti Dal - Tempered Sweet & Sour Yellow Lentils  
Butter Chicken  
South Indian Style Chilli Chicken  
Crispy Onion Pakoda

### Rice & Bread

Achar Rice - South Asian Pickle Tossed Basmati Rice  
Tandoori Naan, Garlic and Butter

### Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney, Mango Pickle, Mixed Vegetable Pickle, Masala Pappadums, Chilli and Coconut Sambal

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## Western

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Soup of the Day

Roasted Fish, Catalan Sauce, Fennel & Parsley Salsa

Duck, Mushroom & Kakkadu Plum Ravioli,  
Tarragon, Red Wine Jus

Seared Beef Medallion, Green Pepper Jus

Truffle Mashed Potatoes

Grilled Spatchcock with Lebanese Toun

Peri Peri Spiced Prawns, Lime, Cilantro

Steamed Spring Vegetables, Charred Corn,  
Raisins & Feta

Cajun Potato Wedges with Pimento Aioli

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Herb Roasted Butternut, Tzatziki

Cheese & Corn Croquettes

Spiced Moroccan Cauliflower Bites with  
Mint Mayonnaise

Smokey BBQ Pork Ribs

## Roast Section

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Cinnamon and Star Anise Crispy Pork Belly

Roasted Beef Prime Ribs, Rump

Rosemary and Garlic Marinated Leg of Lamb

Margherita Pizza

Italian Salami Pizza

BBQ Char Siu Pork

Peking Roasted Duck, Hoi Sin

Truffle Roasted Turkey

Yorkshire Pudding

Grilled Turkish Bread

### Sauces and 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

Mango Passionfruit with Macadamia Crunch Entremets  
Raspberry, Vanilla with Lemon Gateaux  
Tiramisu  
Dark Chocolate Mousse Bowl  
Decedent Chocolate Cake  
Strawberry Vanilla Short Cake

### In Glasses and Individuals

Vanilla Cream Caramel, Orange  
Yogurt Mandarin Pannacotta  
Chocolate Shell Mascarpone Fruit Mousse  
Mini Choux Vanilla Chantilly  
New York Cheesecake, Mixed Berry Coulis  
Hazelnut Milk Chocolate Cremeaux,  
Raspberry Gel, Coffee Glace  
Layered Exotic Fruit Cake with Green Tea.

### Hot Desserts

Warm Chocolate Pudding  
Summer Berry Pudding, Vanilla Crumble

### Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,  
Chocolate Sauce, Mango Coulis, Whipped Cream

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## On Display

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Ice Creams, Sorbet and Condiments  
Passionfruit Marshmallow  
Coconut Vanilla Marshmallow  
Assorted Cupcakes - Earl Grey Tea Cupcakes,  
Peanut Butter Cupcakes  
Mini Date Cakes, Caramel Butter Cream  
Walnut Brownies  
Chocolate Barks  
Chocolate Tart  
Lemon Tart  
Bakewell Tart  
Chocolate Bon Bons  
Raspberry Financiers  
Assorted Pâte De Fruits  
Assorted Whole Fruits  
Assorted Cut Fruits  
Assorted Macarons  
Dark and White Rocky Road  
Dipped Oreo  
Assorted Popsicles  
Assorted Chocolate Cones  
Assorted Lollies

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