

DINNER MENU



COLD SELECTION

Fresh Dinner Rolls

Served with butter

Pear Salad GF, V

Rocket, pear, red onions, parmesan cheese

Beetroot Salad GF, V, DF

Beetroot, spinach, red onion, cherry tomatoes with a Dijon mustard dressing

Rainbow Salad GF, V, DF

Cabbage, carrot, sweet corn, red onion, celery, spring onion, fresh parsley with a creamy dressing

With additional feta cheese, fresh and sundried tomatoes, cucumber, black and green olives, artichoke and assorted dips on the side

Charcuterie Board GF, DF

Selection of local cured and roasted meats

Fresh Local Prawns GF, DF

Served chilled with cocktail sauce and lemon wedges

Freshly Shucked Australian Oysters GF, DF

Served with a red onion vinaigrette

Australian Smoked Salmon Canapés

Served with cream cheese, lemon and capers

DESSERT SELECTION

White Chocolate Panacotta with Coulis GF

Fresh Tropical Fruits GF, VG

Gourmet Gallo Cheese Board GF

Coffee and tea station served with dessert

HOT SELECTION

Salt and Pepper Squid GF, DF

Served with green goddess sauce

Falafel Balls V, GF, DF

Chickpea patties with Middle Eastern spices

Vegetable Stir-fry VG, GF, DF

Rice noodles tossed with sauces and fresh vegetables

Lemon Butter Barramundi GF

Baked barramundi fillets served with hollandaise sauce

Smoked Pork GF, DF

Slow cooked pork marinade with BBQ rub spices

Teriyaki Chicken GF, DF

Marinated chicken breast with a sweet and savoury teriyaki sauce

Seasonal Roasted Vegetables GF, VG

Delicious roasted seasonal vegetables with fresh herbs

Garlic Roasted Potatoes GF, DF, VG

With smoked paprika, garlic and fresh herbs

Steamed Rice GF, VG

With vegetables and fried shallots

Black Forest Cake Cups

Biscoff Cheesecake

Mini Tropical Fruit Tarts

GF: Gluten Free | V: Vegetarian | DF: Dairy Free | VG: Vegan

Proud to serve locally sourced produce. Please note all menu items are subject to change without notice. Please inform us when booking of any special dietary requirements. Other gluten-free, dairy-free and vegan dessert options are available upon request.

