

PLATED LUNCH / DINNER MENU

Plated





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Any two courses of your
choice \$73.00 per guest

Any three courses of your
choice \$94.00 per guest

Alternate charge
\$5.00 per guest, per course

ENTRÉE

Prawns, shredded cucumber, red papaya with kaffir lime, with coconut dressing (GF, DF)

Chicken yuzu roulade, charred fennel, mango & kaffir lime puree, & freeze-dried lychee (GF, DF)

Duck, vanilla bean poached pear, salted beetroot & plum puree (GF, DF)

Smoked paprika rubbed lamb, chimichurri salsa, & chickpea puree (GF, DF)

Salt baked beetroot tartare, pine nut, chard, pomegranate, spinach, pickled onion,
orange rosemary gel, & *Mungalli Creek* fetta (V, GF)

Cured ham, orchard harvest fruit, rocket, pickled fennel, & smoked tomato labneh

Seared local prawns & cured tuna, coconut slaw, with roasted capsicum dressing (GF, DF)

Upgrade to our premium local entrée for \$2.00 per guest

Sumac seared yellow fin tuna with mango salsa, & fresh micro cress (GF)

Smoked pork terrine, mandarin, piccalilli puree, micro cress salad,
with pepper lavosh (DF)



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MAINS

Salt bush rubbed beef brisket, sweet potato herb rosti, broccolini, pepper & berry jus (GF, DF)

Locally sourced snapper, kipfler potatoes, baby spinach salad, candied lemon, & tom yum beurre blanc (GF)

Beef cheek, carrot & anise puree, buttered spinach, & sancho pepper reduction (GF)

Slow cooked lamb shoulder, vine tomatoes, spiced courgette, with chimichurri sauce (GF, DF)

Pan fried barramundi, chilli & shallot sautéed potatoes, asparagus, with lemon & dill butter sauce

Apricot chermoula chicken, broccolini, green olives, with smoked corn puree (GF)

Slow braised lamb shank, lemon thyme polenta, broccolini, with porcini jus (GF)

Flamed-grilled portobello mushroom, lemon thyme polenta, olive tapenade, with chimichurri salsa (PB)

Chicken supreme, grilled asparagus, cheese potato rosti, chicken jus (GF)

Upgrade to our premium local main for \$3.00 per guest

Beef tenderloin, pomme anna, baby carrots, asparagus, & celeriac puree

Confit duck tamarind curry, coconut rice, wilted greens, & crisp fried leek (GF, DF)



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DESSERT

Lemon meringue tart (V)

Zesty lemon curd, topped with pillows of soft meringue, passionfruit coulis & fresh berries

Chocolate hazelnut torte (V)

Hint of hazelnut with chocolate ganache, praline disc & chantilly Skybury coffee cream

Mango coconut pebble (V)

Mango bavarois, pineapple & almond cake with a white chocolate macadamia crunch

Cheesecake (V)

Classic New York creamy cheesecake, topped with berries compote

Chocolate passionfruit tower (V)

Passionfruit jelly & chocolate mousse with a brownie base

Chocolate & date sponge (PB, GF)

Sponge cake topped with coconut ganache & raspberry coulis

DESSERTS TO SHARE

Dessert platter (V)

Chef selection of tropical Queensland inspired petit dessert

Cheese platter (V)

Local cheeses, dried fruits, nuts, quince paste, crackers, & crusty bread