



Set Menus

Minimum of 30 guests

Please note all set menus come with bread rolls & in-room coffee station services. Meals are alternate serves. Additional items can be added to your menu, price on enquiry.

Choose two menu items per course as alternate serves.

One course \$33.00 per person

Two course \$44.00 per person

Three course \$53.00 per person



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

Cold Entree

Tiger prawns, avocado, onion, grapefruit & sunflower seed salad w/ rose vinaigrette (GF/V)

Burrata, local rocket, avocado, cherry tomato, beetroot salad w/ aged balsamic glaze & olive oil (GF/V)

Wagyu beef carpaccio (GF)

Celery, rocket, parmesan cheese & extra virgin olive oil (V)

Smoked chicken breast, salami, pear & walnut salad w/ honey apple cider vinaigrette (GF/DF)

Hot Entree

Maple and bourbon glazed Murray River pork belly w/ pickled jalapeno

Thai style BBQ chicken thigh w/ Asian greens & spicy dipping sauce

Creamy garlic prawns w/ tomato salsa

Crisp beef fillet w/ lettuce, cherry tomato & jalapenos

Hot Entree Soup

Classic minestrone w/ basil pesto (V)

New England clam chowder



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Mains

Duck Maryland Confit

With roasted sweet potato, honey glazed root vegetables & orange Cointreau jus

Pan-fried Barramundi Fillet

With slow cooked cherry tomatoes, chat potatoes and a lemon & rosemary infused olive oil (GF)

Roasted Murray River Pork Chops

With piquillio peppers, buttered garlic mash & chimichurri (GF)

200gm Chargrilled Scotch Fillet

With garlic chat potatoes, broccolini & creamy green peppercorn sauce

Tandoori Lamb Duo

With pilaf rice, broccolini & mint raita

Vegetable Tower

Roasted flat mushroom, pumpkin, eggplant, chat potato, avocado with balsamic reduction (GF/V/VG)

Dessert

New York cheesecake

Signature club house pavlova with seasonal fruit, passionfruit syrup & cream

Washington apple crumble w/ vanilla custard

Strawberry romanoff sundae w/ mixed berry sauce

Oreo cheesecake w/ caramel

Black forest cake w/ vanilla cream

Sticky date pudding w/ Baileys butterscotch & ice cream

Chocolate devil cake

Lemon meringue w/ fresh cream & vanilla

Seasonal exotic fruit plate w/ ice cream