

SET DINNER MENU

Soups

Sugar roasted tomato tom yum soup

Creamy potato & leek soup drizzled with truffle oil

Spicy pumpkin & coconut soup finished with coriander "pesto"

Reef fish & saffron consommé with pearl vegetables & prawn dumpling

Asian "hot pot" with soba noodle & julienne of vegetables

Entrees

Potato & goat cheese gnocchi, wilted greens, crispy prosciutto & parmesan wafer

Tian of blue swimmer crab, avocado & mango with a baby caper & lime salsa

House cured salmon Gravalax with a fennel, pear & rocket salad and horseradish cream

Trio of salmon, tuna & kingfish in nori & crispy wonton, pickled vegetables & wasabi

Half a dozen of Tasmanian oysters with soy, ginger, chilli & lime

Grilled marinated spatchcock, herb & parmesan polenta, lemon preserve & salsa Verde

Roasted Mediterranean vegetables & baby bocconcini stack with herb coulis & reduced balsamic

Mains

Twice cooked pork belly on a green papaya, beans shoot & herb salad, roasted soy & sesame dressing

Slow roasted lamb rump, porcini & rosemary polenta griddle cake, asparagus and blueberry jus

Pan-fried chicken supreme, crispy potato & lemon thyme galette, caramelised fennel and caper berry salsa

Confit duck leg, sweet potato & buffalo fetta fritter, steamed broccolini and a citrus & peppercorn jus

Flash-fried "crispy skin" ocean trout, spicy noodle cake, bok Choy and chilli jam

Grilled red emperor, roasted vegetables couscous, mango & lime dressing

Pan-fried local barramundi, kipfler potato "nicoise" salad with a grapefruit & seeded mustard vinaigrette

Dessert

Praline crème brulee, fresh berry compote and almond tuile

Orange & honey macadamia tart with vanilla ice cream & confit orange zest

Summer berries pudding with chocolate dipped strawberry & raspberry sorbet

Dark & white chocolate mousse mille feuille, frosted grapes & blueberry coulis

Coconut & mango dome, rockmelon & midori soup & crisp coconut biscuit

Australian BBQ Menu

Char-grilled catch of the day with macadamia mayonnaise

Sirloin steak with beer onions

Selection of Australian sausages with tomato relish

Chicken drumsticks marinated in local honey

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Crusty whole damper and farmhouse breads

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Mixed garden greens with balsamic dressing

Tomato, avocado & Spanish onion salad

Traditional coleslaw

Cucumber, dill and carrot salad

Baked potato with sour cream, bacon & chives

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Selection of Australian cheeses with crackers

Freshly sliced Far North Queensland Fruit

Sinful display of cakes and pastries

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Fresh plunger coffee/Daintree tea

\$60.50 per person

Tequila lime prawn skewers
Rosemary garlic sirloin steaks with spicy tomato chutney
Beef BBQ sausages with beer onions
Ginger honey marinated chicken
Herb Coral Trout with mango chilli salsa

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Selection of house made breads

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Tomato, bocconcini & cucumber with olive oil & apple balsamic
Rocket and pear with walnuts and parmesan
Asian green papaya salad with citrus dressing and flaked almonds
Mixed greens with balsamic vinaigrette
Baby chat potato, asparagus, bacon with chive & whole grain aioli

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Selection of cheeses with tableland nuts & dried fruits
Display of cakes and pastries
Caramelized lemongrass Brulee
Sliced seasonal fruits

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Fresh plunger coffee/Daintree tea

\$65.00 per person

Char-grilled local red claw with dipping sauces

Chicken breasts marinated in citrus juice, chilli & coriander

Fillet of steak dressed in lemon pepper and garlic oil

North QLD wild Barramundi with chilli & palm sugar sauce

Lemongrass marinated pacific king prawn skewers

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A selection of freshly baked breads from our bakery

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Gado Gado with crunchy peanut sauce

Fresh garden salad with a citrus dressing

Chaf potato, bacon, chive aioli, asparagus

Salad of rocket and tender spinach with lime leaf dressing and shavings of parmesan

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Selection of Australian cheeses, tableland nuts and dried fruits

Freshly sliced Far North Queensland Fruit

Banana creme brulee with a palm sugar crust

Display of cakes and pastries freshly baked in house

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Fresh plunger coffee, Daintree tea and fruit juices

\$80.00 per person

Seafood Extravaganza Menu

Steamed tropical crayfish
Macadamia crusted local barrumundi
Prawn skewers brushed with honey and soy
Tandoori chicken thighs crusted with almonds
Fillet steak

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Freshly baked breads from our bakery

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Freshly shucked oysters with tropical salsa
Char-grilled vegetable salad, basil pesto and garlic aioli
Rocket, pear, caramelised walnut and parmesan shavings
Garden green leaves
Goats cheese salad, garlic and rosemary bread
Green papaya and carrot salad with asian herbs

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Selection of dressings and sauces to be served

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Fresh tropical fruit from far north queensland
Chocolate cappuccino brulee
Tropical cheesecake
Sinful display of cakes and pastries

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Fresh plunger coffee, Daintree tea

*Price based on market price and choice of seafood

LUNCH

Mains

Antipasto platter for two - marinated vegetables, olives, capers, smoked crocodile, prawns, homemade dip, grilled breads & Grissini crackers

Coconut poached chicken, soba noodle, mizuna & asian vegetable salad

Spring Bay Black mussels in a roasted tomato & Tableland herb broth with toasted garlic & parmesan baguette

Grilled or battered fish of the day with rosemary house made potato wedges, Tableland greens and saffron aioli

Flash fried lamb fillet, roasted Mediterranean vegetables, Yarra Valley goat cheese on a grilled basil flatbread

Pasta of the day

Grilled Yellowfin tuna on a traditional Nicoise salad

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