

VICE REGAL

ON ARRIVAL

Crusty fusette with butter

Our signature prawn and scallop tortelloni in fine veil pasta, stewed cherry tomato salsa and torn basil

Mille feuille of poached pulled chicken breast, crunchy Thai salad, palm sugar, chilli and condensed soy (GFO)

THEN

Centre cut yearling tenderloin, chorizo and potato crush, broccolini, blistered tomato, and dark roasted onion, garlic jus lié (GF)

Fillet of barramundi, pan seared, atop a sweet onion, pea and dill risotto, gazpacho white butter and pea tendrils (GF)

SOMETHING SWEET

Classic French style raw cocoa chocolate fondant, served warm, dusted with powdered sugar, clotted cream and raspberries

Silky vanilla panna cotta, mandarin mirror, and toasted macadamia crunch (GF)

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.

This Menu is applicable from 1st March 2021 – 31st August 2021. Prices and menu inclusions may be subject to change.



STRADBROKE SEASON
PRESENTED BY TAB

