



# ALTERNATE SERVICE SAMPLE MENU

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## Entrées

Queensland scallops with corn purée, crispy pancetta, lemon butter & lime caviar (GF)

Roasted pumpkin hummus with smoked chickpea & Baked on Red Hill charcoal  
sourdough (DF, V, VG)

Bush salt & mountain pepper dusted calamari with lemon myrtle citrus aioli & a charred  
lime gel (DF)

Seared Tasmanian salmon with soy lime dressing (GF, DF)

Wood roasted baby beets with smoked eggplant labneh, freekeh & grape vinegar (V, N)

## Mains

Oven roasted Tasmanian salmon with finger lime & baby capers, dill potatoes, asparagus,  
& Béarnaise sauce (GF, DF)

Free-range jerk chicken with grilled pineapple & avocado salsa,  
sweet potato mash, & Fengehorn jalapeño sweet chilli sauce (GF)

Baked Queensland porchetta, served with roasted rosemary potatoes, Dutch carrots,  
green beans, & apple & celery slaw (GF, DF)

Slow roasted Bingil Bay Beef cheeks with braised red cabbage, house dried Granny Smith  
apple,  
parsnip & swede mash, carrots & broccolini (GF)

Porcini mushroom risotto with wood smoked buffalo mozzarella, pickled oyster  
mushrooms,  
thyme oil & crispy enoki mushrooms (V)

Char-grilled lamb fillet with warm quinoa, zucchini & eggplant salad, pickled beets &  
carrots & plum conserve (GF, DF)

## Desserts

Tropical tiramisu with cashew, cocoa, wattleseed, Skybury coffee, coconut, dates &  
almonds (V, GF, DF, VG, N)

Coconut & rainforest honey panna cotta with sweet raspberry jam, fresh berries & toasted  
walnuts (V, GF, N)

Tropical fruit platter (V, GF, DF, VG)

Cheese platter (V,N)

Chocolate mousse, hazelnut crunch, espresso cream & chocolate tuille (V,N)