



FEASTING

SAMPLE MENU

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Shared Entrées

Queensland half-shell scallops with corn purée, lemon butter & lime caviar (GF, PC)

Seared Tasmanian salmon with soy lime dressing & Spanish onion (GF, DF, PC)

Local home-made porchetta with walnut & apple salad & balsamic reduction (GF, DF, N)

Roasted pumpkin hummus with smoked chickpeas & Baked on Red Hill Bakery artisanal charcoal sourdough bread (GF, DF, V, VG, PC)

Aussie twist on the Italian classic, ciabatta topped with smashed avocado salsa, strawberry gum jam & spicy jalapeño chutney (DF, V, PC)

Pork rillettes with shaved pear & crackle (N, GF)

Shared Mains

Jamaican jerk chicken (GF, DF)

Succulent chargrilled lamb fillet (GF, DF)

Finger lime, Wondaree macadamia, coconut & parsley encrusted TNQ barramundi (GF, DF, N, PC)

Slow braised Bingil Bay Beef cheek (GF, DF)

Local fish of the day in Thai red curry (GF, DF, PC)

Twice cooked crispy Walkamin pork belly (GF, DF)

'Texan style' rubbed, smoked Bingil Bay Beef brisket (GF, DF)

Grilled Bingil Bay Beef aged rib-eye (\$10 extra pp) (GF, DF)

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

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Shared Sides

- Bitter leaf salad (VG, DF, GF, PC)
- Pickled Dutch carrots (VG, DF, GF, PC)
- Roasted broccoli, roasted almonds (VG, DF, V, GF, N, PC)
- Roasted beets & kale salad with horseradish cream (VG, V, GF, N, PC)
- Red cabbage & apple slaw (V, GF, DF, PC)
- Tableland's greens with olive oil (V, GF, DF, VG, PC)
- Black garlic mash (V, GF, PC)
- Root vegetable puree (V, GF, PC)
- Basmati rice with peas (V, GF, DF, VG, PC)
- Warm quinoa, brown rice vegetable salad (V, GF, DF, VG, PC)
- Sweet potato mash (V, GF, PC)
- Traditional German red cabbage (V, GF, DF, VG, PC)
- Grilled pineapple & avocado salsa (V, GF, DF, VG, PC)
- Mountain pepper and roasted garlic mash (V, GF, PC)

Alternate Drop Dessert

- Tropical Tiramisu with espresso gel (V, GF, DF, VG, N)
- Peanut butter panna cotta with brûléed banana & chocolate gravel (V, GF, N)
- Tropical fruit platter (V, GF, DF, VG)
- Cheese platter (V, N)
- Slow-poached Tableland's pears glazed with Cairns rainforest honey-toffee glaze, & macadamia & coconut crumble (V, N)
- Chocolate mousse with hazelnut crunch, espresso cream & chocolate tuille (V, N)