TASTE OF THE SEA

Available every Sunday lunch from 5 October - 21 December 2025

FROM THE OCEAN

Tasmanian Oysters
Vannamei Prawns
Chilled Western Australia Wild Tiger Prawns
Chilled Queensland Blue Swimmer Crabs
Chilled Queensland Mud Crabs
Moreton Bay Bugs

Marinated Omega Clams — sesame and chilli dressing
New Zealand Mussels — sweet chilli and balsamic dressing
Gravlax with Capers & Beetroot — horseradish cream, citrus
Cocktail sauce, tartar sauce, mignonette dressing, nam jim

COLD SELECTION

Queensland Blue Swimmer Crab Meat — pea panna cotta, lemon pearls

Pickled Western Australia Mackerel — baby vegetables and wasabi mayonnaise

Mooloolaba Tiger Prawns — gado-gado

Asian Beef Noodle Salad — vermicelli, red nam jim, Thai basil, mint

Heirloom Tomato Olive, Basil, Seaweed Panzanella

Marinated Chicken — broccoli, chilli, mango

Grilled Lebanese Eggplant — fennel, miso mayonnaise

DELICATESSAN

Prosciutto di Parma, Smoked Ham, Salami Selection of Mixed Leaves Superfood Toppings Assorted Dressings

JAPANESE SELECTION

New South Wales Yellowfin Tuna Crudo — seaweed, ponzu dressing
Sashimi Moriawase
Assorted Sushi Rolls and Nigiri
Japanese Salad — seaweed and sesame soy dressing
Assortment of Japanese pickles
Soy sauce, wasabi, tobiko, pickled ginger, wakame

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WESTERN INTERACTIVE KITCHEN

SOUP

New Zealand Mussel Stew – tomato and saffron broth Herb Crostini

CARVERY

Slow-Roasted Bone-In Ribeye — garlic, rosemary and truffle rub
Crispy Porchetta
Ras el Hanout Spiced Roast Lamb Leg
Grilled Zucchini — feta, dukka
Glazed Baby Carrots — thyme and smoked salt

CONDIMENTS

Dijon, Mint Jelly, Tomato Relish, Horseradish, Meat Jus, BBQ Sauce, Seeded Mustard

CHEF'S COLLABORATION Fish & Chips – Victorian flathead, mushy peas

Charred-Grilled Fremantle Octopus — olives, salsa verde
Salt-Baked Tasmanian Trout

Port Macquarie Rockling — green chermoula, sautéed rainbow beet

Smoked Braised Beef Brisket — pomme purée, heirloom beetroot, natural gravy
Slow-Roasted chicken breast — corn purée, salsa, tarragon jus
Spiced Roast Pumpkin — balsamic and watercress
Steamed Broccolini, Kale, Confit Garlic, Lemon, Olive Oil
Lemon Roasted Chat Potato — parsley, oregano

ITALIAN KITCHEN

PASTA SECTION

Ricotta Ravioli — clams, dill, white wine sauce Gnocchi — beef ragout, spinach, gruyère

PIZZA SECTION

Seafood Marinara – spinach, sugo, smoked bocconcini Wild Mushroom Pizza – thyme and truffle cheese

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ASIAN INTERACTIVE KITCHEN

SOUP

Crab Laksa

HANGING STATION

Peking Duck & Crispy Pork

Chinese Pancake – cucumber, spring onion and hoisin sauce

DIY Steamed Bao Buns – pickled carrot and daikon

DIM SUM

Chicken Siu Mai, Prawn Hargow, Vegetable Dumplings Soy Sauce, Sweet Chilli Sauce, Chilli Sambal

WOK DISHES

Stir-Fried Seafood — spring onion, coriander, black pepper sauce

Stir-Fried Chicken — leek, capsicum, peking sauce

Wok-Fried Chow Mien Noodles — seasonal vegetables

Seafood Kimchi Fried Rice — egg, bean sprouts

Southern Queensland Crispy Barramundi — sweet and sour sauce, peppers, pineapple

Asian Greens — chilli garlic soy

TANDOOR INTERACTIVE KITCHEN

TANDOOR

Tandoori Chicken Tikka
East Gippsland Coast Swordfish Tikka
Soft Shell Crab Pakora

CURRIES

Bombay Prawn Curry
Paneer Jalfrezie
Lemon And Coconut Pulao
Aloo Fruit Chaat
Butter Garlic Naan

Pappadums, mango pickle, eggplant pickle, chilli pickle, mint sauce

HIBACHI GRILL

Live Hibachi — Hervey Bay half shell scallop in curry butter

Lime wedges, mint yoghurt, anchovy mayonnaise

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SELECTION OF LOCAL AND IMPORTED CHEESE

Double Brie - Willow Grove - Gippsland Region, Victoria
Vintage Cheddar - Willow Grove - Gippsland Region, Victoria
Mossvale Blue - Berry's Creek - Australia
Munster - Le Rustique - Normandy, France
Brillat-Savarin - Will Studd - Burgundy, France
Marinated Bocconcini - Montefiore - Victoria, Australia
Marinated Feta - Gourmet - Australia
Selection of crackers, lavosh, grissini, nuts, relish, honey

SIGNATURE DESSERTS

CHOCOLATE FOUNTAIN

Cascading Chocolate Fountain

Strawberries

Marshmallows

Chocolate Brownies

Donuts

Macarons

Lollies and Candy Bar

Daily Selection of Ice Creams and Sorbets