

CABANA SUITE EXPERIENCE

FOOD MENU

Gourmet BBQ Menu

Meats & Marinades - \$55 per person

Enjoy an array of premium meats, seafood and vegetables alongside tasty marinades. This is a gourmet grill-it-yourself menu, including:

Chicken skewers

Lamb cutlets

King prawns

Corn on the cob

Sourdough with butter

Tomato and peach salad

Pumpkin salad

Enhance the ingredients with tasty marinades including Moroccan spice, chimichurri, smoky BBQ, and spicy chili & lime to use as you wish.

+Add a Private Chef - \$100

Don't want to grill the Meats-&-Marinades Menu yourself?

Add a private chef to cook your barbecue menu for you.

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Standard Package - \$200

Amount is "substantial" for 5 guests and "snacks" for 10 guests

Crumbed fish taco with avocado, corn salsa and chipotle mayo
Sun-dried tomato, olives chilli and garlic pizza
Pepperoni, mozzarella and parmesan pizza
Brioche prawn roll, fresh tiger prawns, iceberg lettuce, cucumber and
cocktail sauce on a soft brioche roll
Mini miso salmon poke bowl,
Side shoestring fries with aioli
Side sweet potato waffle fries with spicy capsicum dip
Spiced pumpkin and freekeh salad with coconut yogurt dressing
Assorted desserts

Deluxe Package - \$400

Amount is "substantial" for 5 guests and "snacks" for 10 guests

Cheese and charcuterie hamper
2 dozen Sydney rock oysters served with mignonette and lemon
Platter of fresh tiger prawns with Marie rose sauce and lemon
Crumbed fish taco with avocado, corn salsa and chipotle mayo
Sun-dried tomato, olives chilli and garlic pizza
Pepperoni, mozzarella and parmesan pizza
Brioche prawn roll, fresh tiger prawns, iceberg lettuce, cucumber and
cocktail sauce on a soft brioche roll
Mini miso salmon poke bowl,
Side shoestring fries with aioli
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Spiced pumpkin and freekeh salad with coconut yogurt dressing
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Hampers

Each serves two guests

Cheese & Charcuterie Hamper 99

The Gantry has curated the best produce from our friends in the NSW fire-affected regions to bring you three local cheeses, a selection of cured meats, artisan bread, and accompaniments for a relaxing afternoon.

Mediterranean Hamper 99

For a delicious vegetarian option, our chefs have selected the best of Mediterranean flavours and local ingredients. Enjoy a selection of dips, dolmades, pickled & marinated vegetables, Persian feta, olives, cheese-stuffed peppers, artisan bread, and accompaniments.

Seafood Market Hamper 149

Whether you are enjoying at home or by the water, indulge in Australian seafood, fresh from the market, with a seafood hamper carefully selected by hatted chef Thom Gorringe. Enjoy Balmain bugs, cooked Prawns, salmon rilletes, fresh Australian Rock Oysters, artisan bread, and accompaniments.

After Dark Dessert Hamper 69

For an indulgent assortment of treats to cap off your meal, or simply a new take on afternoon tea, enjoy a chef's selection of desserts, including the famous 'chocolate' dessert from The Gantry. Hatted chef Thom Gorringe has carefully selected his favourite ingredients sourced from bushfire impacted regions to support the local recovery efforts.

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BEVERAGE MENU

GLITTER COCKTAIL – CARAFES

80 ea.

Serves 4 standard drinks

- Purple Rain
- Candy Delight
- Moonlight Margarita
- Golden Spritz
- Passionate Allsorts

CLASSIC COCKTAIL – CARAFES

70 ea.

Serves 4 standard drinks

- Mojito
- Cosmopolitan
- Caipiroska
- Aperol Spritz
- Pimm's

WINE BY THE BOTTLE

- NV G.H Mumm 120
- NV Perrier Jouet 140
- NV Chandon 80
- NV Jansz Rosé 75
- Catalina Sounds Sauvignon Blanc 75
- Tyrrell's Chardonnay 75
- Tar & Roses Pinot Gris 75
- Reverie Rosé 75
- Yalumba Shiraz 75
- Sisters Run Cabernet Sauvignon 75
- Endless Pinot Noir 75
- Massena GSM 75

BEER BUCKETS

70 ea.

Each bucket serves 6 bottles of beer

- Corona
- Lord Nelson Pale Ale