

SUITE EXPERIENCE MENU

Snacks & Canapés - \$40 pp

Select SIX of the below options

Extras can be added for \$7 pp each

- Fraser Island spanner crab and avocado toast with horseradish cream and trout roe
 - Yellowfin tuna tartare with nori crackers, white soy and yuzu mayo
 - Ricotta-filled zucchini flowers with chimichurri (V)
- Duck liver parfait on toasted brioche with pickled rhubarb and apple
 - Salt cod and potato croquettes with romesco sauce
 - Caramelized onion and gruyere tarts (V)
 - Brie and apricot filo puff (V)
 - Chickpea and olive panisse with romesco (V, GF, DF)
- Charred cucumber on nori crackers with yuzu mayo (V, GF, DF)
- Roast sweet potato with avocado and kiss peppers (V, GF, DF)

Grazing Boards - \$55 pp

- Selection of cured meats and artisanal Australian cheeses served with grissini, lavosh and accompaniments
 - Roasted eggplant dip with heirloom vegetable crudités (V)
 - Marinated olives with toasted focaccia (V)
 - Selection of mini desserts and petit fours

Premium BBQ Menu + Private Chef - \$120 pp

Minimum 8 guests – price includes Private Chef for one hour

- Skull Island prawns
- Lamb shoulder skewers
- BBQ Octopus skewers
- Westholme Beef striploin skewers
 - Corn on the cob
- Charred and pickled cucumber salad with sheep's milk yogurt and nigella
 - Charred broccolini with macadamia and puffed rice
 - Pita bread
 - Hummus
 - Tabouli and condiments

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Something Extra

Add-on any of the following extras to your food package above.

+ Shoestring Fries and aioli 10

+ Baked Camembert 24

Served with honey roasted garlic and toasted sourdough bread (V)

+ Selection of mini desserts & petit fours 40

+ A dozen Sydney Rock Oysters 50

Served with mignonette and lemon

+ Marinated Vegetables and Dips Platter 99

Enjoy a selection of pickled and marinated vegetables, Persian feta, dolmades, 3 seasonal dips, cheese stuffed peppers, and toasted Turkish bread (V)

+ Cold Seafood Platter 120

Enjoy tiger prawns, Moreton Bay bugs, oysters and smoked trout served with cocktail sauce, mignonette, and fresh lemon (GF, DF)

A pre-order link is included in your confirmation email.

Pre-orders need to be made at least 4 days prior to your booking.

Please advise us of any dietary requirements in your pre-order.

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COCKTAILS

- White Lady 22
- Archie Rose Espresso Martini 20
- Never Never Distilling Co Negroni 20
- Tequila Tromba Tommy's Margarita 20
- Archie Rose Bloody Mary 20
- Jacoby's Tiki Bar Mai Tai 20
- Plantation Rum Pineapple Daiquiri 20

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
- First Creek Pinot Noir 75
- Massena GSM 75

BEER BUCKETS - 70 each

Each bucket serves 6 bottles of beer

- Sydney Beer Co
- Corona
- Lord Nelson Pale Ale

NON-ALCOHOLIC

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| • Iced Tea Carafe 20 | • Apple Juice Carafe 20 |
| • Pepsi Carafe 20 | • Cranberry Juice Carafe 20 |
| • Pepsi Max Carafe 20 | • Pineapple Juice Carafe 20 |
| • Lemonade Carafe 20 | • Watermelon Mint Kombucha 7 |
| • Solo Carafe 20 | • Ginger Kombucha 7 |
| • Lemon Lime Bitters Carafe 20 | • Original Kombucha 7 |
| • Orange Juice Carafe 20 | • Pomegranate Kombucha 7 |