

A photograph of a dining table set with several white share plates containing different dishes like roasted meats, vegetables, and bread. A glass of red wine and a glass of water are also visible.

JUST ADD SHARE PLATES

for an inclusive
dining experience

SHARED DINING

The following “shared dining” options are an assortment of dishes served to the centre of your table.

These menus include a roasted range of aromatic, enticing Vittoria blend coffee, decaffeinated coffee and a selection of premium quality classic and herbal teas.

TABLE SOME IDEAS

Menu one

\$60.90 pp

- Artisan breads
- Darling Downs beef medallions, crispy pancetta with bordelaise beef jus [GF]
- Roast marinated lamb rump, black garlic, chat potatoes and natural jus [GF]
- Roast chicken with Mudgeeraba honey, lemon and grilled butter beans [GF]
- Root vegetables with roasted beetroot and onion [GF V]
- Mushroom, roasted capsicum, fetta and wilted baby spinach [GF V]
- Baby roquette, shaved parmesan, smoked bacon and chardonnay dressing [GF]
- Selection of local cheeses with water crackers, fruit and quince paste [V]

Menu two

\$60.90 pp

- Artisan breads
- Slow roasted pork belly, spring onion, chilli, ginger, lemongrass and a coconut milk broth [GF]
- Steamed market fresh fish, cuttlefish, fermented black beans, shallot, capsicum and snow peas [GF]
- Grilled chicken, rice wine, water chestnuts, soy, English spinach and roast peanuts
- Five spice beef flank, Szechuan braised eggplant, green beans and spring onions [GF]
- Asian greens, tofu, black mushrooms and grilled bean sprouts [GF]
- Kaffir lime tartlet [V]

Menu three

\$60.90 pp

- Greek-style bread with hummus and tzatziki [V]
- Pork belly, orzo, green olives and lemon
- Slow roasted cumin-salted lamb shoulder, labne and dried tomato [GF]
- Braised chicken, Cypriot fennel and olive sheftalia [GF]
- Grilled cuttlefish, lemon, olive oil and chilli [GF]
- Potato, spinach and currants [GF V]
- Fetta, heirloom tomato and cucumber salad [GF V]
- Turkish delight [V]

Menu four

\$58.80 pp

- Artisan breads
- Braised beef pearl barley risotto, Swiss browns, parmesan and Roma tomatoes
- Chicken, prosciutto, sage, roast eggplant, basil and white bean ragu [GF]
- Rigatoni, prawns, thyme, heirloom tomato, olives, chilli and capers
- Roast fingerling potatoes, bocconcini, fresh basil, roast capsicum and balsamic vinegar [GF V]
- Fresh leafy green salad tossed with citrus dressing [GF V]
- Radish, tomato, cucumber, bocconcini, lemon, oregano and olive oil [GF V]
- Almond bee sting [V]