

COOLANGATTA



ESTATE

Conference

Menu

DINNER

*Please select 2 courses and 2 items from the menu below to be served alternate drop.
Upgrade to 3-course @ \$10 per person*

Entree

Coconut Prawn w/ Petite Salad & Garlic Lime Aioli

Chorizo Croquettes w/ Roasted Capsicum Puree & Rocket Parmesan Salad

Baked Camembert w/ Truffle Honey & Crackers (V)

Pork & Veal Meatballs w/ Tomato Sugo Toasted Sourdough & Parmesan Cheese

Caprese Salad Bruschetta w/ Pesto Oil (V)

Main

Baked Cauliflower w/ Honey Soy Sesame Dressing (VE)

Beef Cheek w. Garlic Butter Beans, Truffle Pomme Puree & Red Wine Jus (GF)

Portuguese Chicken w/ Smokey Remosco, Fried Lemon Broccolini & Garlic Infused Pomme Puree (GF)

Beetroot-Stained Salmon w/ Horseradish Hummus & Roasted Fennel Dil Salad (GF)

Pork Cutlet w/ Pomme Puree, Broccolini, Apple Compote & Red Wine Jus (GF)

Dessert

Pecan Pie w/ Salted Caramel Sauce & Vanilla Ice Cream

Vegan Chocolate Mud Cake w/ Berry Compote & Coconut Ice cream (VE)(GF)

House-made Chocolate Mousse w/ Honeycomb Crumb (GF)

Marinated Strawberries w/ Vanilla Bean Ice Cream (GF)

(GF) Gluten Free* (V) Vegetarian (VE) Vegan

*We cannot guarantee our menu items are 100% free from gluten as there is always a possibility of trace amounts crossing over from other menu items

Please note all Public Holidays & Sundays will incur a surcharge