

## A LA CARTE

**2 course** - \$46 per person

**3 course** - \$60 per person

**Cheese as dessert** - add \$8 per person

### ENTREE

**Soup of the day** - Served with house baked sourdough loaf (\*GF) **\$15**

**The chapter's salad** - Mix baby greens, avocado, corn, cucumber, vine ripened tomatoes, pickled red radish, sunflower seeds, sesame seeds and grilled haloumi (GF, V) **\$27**

**Sliced smoked salmon** - Caper flower, Spanish onion, dill turmeric oil, salmon roe and crisp bread (\*GF) **\$24**

**Karaage chicken** - Served with wasabi and soy dipping sauce **\$19**

**Hinterland salad** - Roasted pumpkin, rocket leaves, feta, walnuts served with aged balsamic (\*GF, V) **\$22**

### MAIN

**Corn fed chicken** - Oven baked in a macadamia sambal crust, potato and pumpkin gratin served with an onion jus (\*GF) **\$42**

**Black Angus beef fillet** - Char grilled served with fresh prawns, broccolini and port wine jus (GF) **\$48**

**Salmon fillet** - Grilled with broccolini, lotus potato, orange salsa verde (\*GF) **\$44**

**Lamb shank** - Braised served with root vegetables and soft polenta (\*GF) **\$42**

### DESSERT

**The bittersweet brulee** - Silky smooth vanilla crème brulee with bitter sweet caramelized sugar, candied nuts and forest berry compote (GF,V) **\$19**

**The Marriott pavlova** - Soufflé Pavlova meringues served with forest berry compote and vanilla crème Chantilly (GF,V) **\$19**

**Sweet taste plate** - A selection of house made petit fours with speculaas rocks, Kahlua sabayon cups, raspberry and rose creameaux with coconut dacquoise, lemon meringue tart, salted caramel macaron **\$17**

**Fromage** - A selection of fine Australian cheeses with dried fruits and fresh pear accompanied with crackers (\*GF) **\$28**

### KIDS MEALS

12 years and under

**Chicken nuggets** and chips **\$16**

**Battered flathead** and chips **\$16**

**Ham and cheese toastie** and chips (\*GF) **\$16**

**Spaghetti bolognaise** **\$16**

**Chocolate brownie**, vanilla ice cream **\$10**

**Vanilla ice cream** **\$8**

## CHILLED SEAFOOD TOWER

**\$59 PER PERSON -**

Enjoy the freshest selection of seafood including prawns, pacific plate oysters, smoked salmon, crab of the season and bugs, served with lemon wedges, cocktail and tartar sauce.

## MARRIOTT SEAFOOD TOWER

**\$73 PER PERSON**

Chilled seafood tower selection plus additional hot items including tempura prawns, pacific plate oyster Kilpatrick, calamari rings and flathead fillets.

## CITRIQUE SEAFOOD BANQUET

**\$89 PER PERSON**

Marriott's seafood tower selection of hot and cold items plus house smoked meat, slowed cooked meat with rice and sides brought to your table.

## DESSERT TROLLEY

**\$23 PER PERSON**

A variety of cakes and sweet delights brought to your table.

**2 guests minimum - 10 guest maximum.**

**Available Friday & Saturday only.**

**Please advise your server of any dietary requirements.**