

Clear Thinking Menu Options



RAINFOREST RETREAT, VILLAS
& LOST WORLD SPA



Breakfast

Retreat Guests

BUFFET BREAKFAST

Full hot and cold buffet breakfast served in the Retreat Restaurant from 7.30am.

Villa Guests

BREAKY ON THE GO (served per person to individual Villas)

Chilled orange juice

Danish pastry or homemade muffin

Seasonal fresh fruit salad

Individual cereal pack and fresh milk

Fruit yoghurt

Choose one of the following;

- o Bacon & egg quiche
- o Croissant filled with cheese and Champagne ham

CONFERENCE PLATED BREAKFAST

(Minimum 15 guests)

Chilled orange juice

Freshly brewed tea and coffee

Seasonal fresh fruit platter

Chef's selection of Danish pastries and homemade muffins

Choose one of the following;

- o Scrambled eggs with tomato relish & bacon served on toast
- o Scrambled eggs over toasted sour dough bread with bacon, potato rosti, herbed tomato & grilled chipolata
- o Eggs Benedict - poached egg on toasted English muffin with smoked ham & hollandaise sauce

BUFFET BREAKFAST

(Minimum 15 guests)

Seasonal fresh fruit platter

Cereal selection

Natural yoghurt with honey & mixed berries

Chef's selection of bakery items to include: toast, Danish pastries, muffins & croissants

Hot breakfast selection to include: crispy bacon, scrambled eggs, grilled sausages, grilled tomatoes & hash brown

Jugs of chilled orange juice

Freshly brewed coffee & tea selection



Morning & afternoon tea breaks

Freshly brewed coffee & tea accompanied by one of the following selections

Please select one of the following options;

- o Homebaked sweet muffins (2pp)
- o Selection of homemade chocolate brownies (2pp)
- o Homebaked scones with jam & whipped cream (2pp)
- o Assorted sandwiches on white, wholemeal & multigrain breads (2 points pp)
- o Selection of premium ice creams from the Heaven & Drumstick range (1pp)



Lunch breaks

THE PLOUGHMANS WORKING LUNCH

(Minimum 10 Guests)

Includes freshly brewed coffee & tea selection

Chilled fruit juice

O'Reilly's filtered H2O

Platters

Assorted Turkish wraps, pointed sandwiches and open breads with gourmet fillings

Seasonal fresh fruit platter

Gourmet Salads

Select Two items from the following:

- o Mixed garden salad w/ sprouts, tomato, cucumber, grated carrot & onion (GF) (V)
- o Potato salad with shallots & seeded mustard mayonnaise (GF) (V)
- o Coleslaw with basil pesto mayonnaise (GF) (V)
- o Traditional Caesar salad with bacon, croutons, parmesan & egg
- o Greek salad with olives & fetta

FORK BUFFET

(Minimum 15 Guests)

Includes freshly baked bread basket & condiments

Seasonal fresh fruit platter

Freshly brewed coffee & tea selection

Chilled fruit juice

O'Reilly's filtered H2O

Hot Dishes

Select Two items from the following:

- o Singapore noodles – pork, chicken, prawns, & vegetables tossed with egg noodles
- o Chef's homemade roast vegetable lasagne (V)
- o Satay chicken skewers with raisin cous cous
- o Salt & pepper calamari with lemon & tartare sauce
- o Lamb rogan josh with jasmine rice
- o Stir-fried beef & black bean with Asian vegetables & toasted cashews (GF)

Gourmet Salads

Select Three items from the following:

- o Mixed garden salad w/ sprouts, tomato, cucumber, grated carrot & onion (GF) (V)
- o Potato salad with shallots & seeded mustard mayonnaise (GF) (V)
- o Coleslaw with basil pesto mayonnaise (GF) (V)
- o Traditional Caesar salad with bacon, croutons, parmesan & egg
- o Greek salad with olives & fetta

MOUNTAIN BBQ

(Minimum 15 Guests)

Includes freshly baked bread basket & condiments

Seasonal fresh fruit platter

Freshly brewed coffee & tea selection

Chilled fruit juice

O'Reilly's filtered H2O

From the Flame Grill:

Rump steak fillets marinated in Rosemary & garlic

Tandoori chicken legs

Beef & herb sausages

BBQ vegetable skewers

Salads and Sides:

Mixed garden salad w/ sprouts, tomato, cucumber, grated carrot & onion (GF) (V)

Coleslaw with basil pesto mayonnaise (GF) (V)

Baked jacket potatoes with sour cream & chives

All lunches can be accompanied by a dessert option on request



Cocktail & Canapé Selection

(No minimum numbers apply)

Canapés - please select four items (in total) from the assortment below.

One and a half pieces per item per person will be served by our wait staff.

One Hour Canapés (with wait staff)	\$19.50 per person
Two Hours Canapés (with wait staff)	\$23.50 per person

Hot Assortment

- o Tandoori chicken fillo w / coriander yoghurt
- o Seared kangaroo on crostini, w/ caramelized onion & tapenade
- o Eggplant & brie calzones
- o Cocktail spring rolls & samosas w / spiced tomato relish
- o Cajun beef on thyme pancake w/ horseradish cream
- o Quiche - eggplant, roasted capsicum & goats cheese

Cold Assortment

- o Smoked salmon, pumpernickel & caperberry salsa
- o Roast beef & herb roulade w/ mustard aioli
- o Tomato & basil bruschetta w/ basil pesto
- o Selection of home made sushi
- o Goats chevre w/toasted macadamia nuts on garlic crouton
- o Avocado & blue swimmer crab w/ pickled cucumber



Dinner

Retreat Guests

PLATED MENU

Dine in the Retreat Restaurant and choose from two entrees, three mains (one vegetarian), and two dessert selections from a specially tailored a la carte seasonal menu.

Villa Guests

PLATED MENU

(Minimum 15 Guests)

Dinner menu includes;

Crusty bread roll, condiments & a freshly brewed tea & coffee station

Entrees

Select Two items to be served alternately:

- o Roasted butternut pumpkin soup with garlic croutons & crème fraiche (V)
- o Smoked chicken, & French bean salad, crisp parmesan cup & hazelnut dressing
- o Queensland tiger prawn, avocado & apple salsa with pickled cucumber, baby watercress & gazpacho dressing
- o Duck liver pâté, sour dough toasts & balsamic reduction
- o Spinach & ricotta cannelloni, thick tomato concasse & garlic cream
- o Moroccan spiced lamb backstrap on raisin cous cous & cucumber yoghurt

Main Course

Select Two items to be served alternately:

- o Grilled scotch fillet with roasted garlic mash, green beans & mushroom & thyme jus
- o Roast supreme of chicken, crushed butternut pumpkin & prosciutto mash glazed baby vegetables & pink peppercorn cream
- o Crispy polenta, eggplant, roast tomato, mushroom & haloumi stack with pesto (V)
- o Roast pork fillet with kumera & caramelized onion galette, steamed broccolini & braised apple cinnamon compote
- o Harrisa baked lamb rump on swiss brown mushroom, pinenut & spinach risotto roasted cumin seed jus
- o Grilled barramundi fillet with steamed new potatoes, wilted greens, red pepper and saffron vinaigrette
- o Mushroom, sage & parmesan risotto (V)

Desserts

Select Two items to be served alternately:

- o Chocolate hazelnut mousse with creme anglaise & berry compote (GF)
- o Pear & frangipane tart with creme anglaise & fresh berries
- o Qld mudcake with whipped cream & raspberry coulis
- o Individual apple & rhubarb crumble with custard & whipped cream
- o Warm sticky date pudding with butterscotch sauce

BARBEQUE DINNER

(Minimum 15 guests)

Includes basket of freshly baked breads, condiments, fresh seasonal fruit platter, freshly brewed coffee & tea station

From the Flame Grill:

Rump steak fillets marinated in rosemary & garlic

Tandoori chicken breast legs

Grilled fish fillets with lemon & basil

Beef & herb sausages

Chick pea felafel burgers

BBQ vegetable skewers

Salads and Sides

Mixed garden salad with sprouts, tomato, cucumber & grated carrot & onion (GF) (V)

Coleslaw with basil pesto mayonnaise (GF) (V)

Greek salad with olives & fetta

Baked jacket potatoes with sour cream & chives

Barbecue Dessert Selections

Select Two items from the following:

- o Individual chocolate & hazelnut mousse
- o Pavlova with fresh seasonal fruit
- o Pear & frangipane tart
- o Mixed berry bread & butter pudding
- o Pecan pie



Treats & Extras

Each platter serves 8-10 guests, and can be added to any menu selection.
Platters are placed on stations for self-service.

Fresh Fruit Platter - \$40.00 per platter

Selection of seasonal fresh fruits

Turkish Bread and Dips - \$50.00 per platter

Grilled Turkish bread & vegetable crudité's accompanied with a trio of dips

Cheese Platter - \$75.00 per platter

Selection of Witches Chase cheeses with quince paste & crackers

Antipasto Platter - \$70.00 per platter

Selection of cold cuts, cured meats, marinated vegetables, olives, fetta & toasted Turkish bread

Hot Snack Platter - \$80.00 per platter

(A selection of 4 from the following served with condiments)

Spring rolls, tandoori chicken filo, salt & pepper calamari, mini pies, mini sausage rolls, satay chicken skewers, quiche (blue cheese & pinenut or prawn & leek or eggplant roasted capsicum & goats cheese), vegetarian samosa's

Seafood Platter - \$ POA per platter

Oysters on the half shell &/or fresh king prawns served with fresh lemon wedges & seafood sauce

Gourmet Pizza Platter - \$10.50 per person (3 slices per person)

(Select 2 from the following)

Roasted egg plant, onion, marinated fetta, olives & mushrooms

Honey mustard, smoked bacon, pineapple, onion & fresh basil

Garlic prawn, roasted capsicum, onion, avocado & brie

Tandoori chicken, capsicum, onion, mushroom with sour cream & mango chutney

Rosemary pumpkin, sweet potato, zucchini, fetta & pinenuts



Beverage packages

O'Reilly's Platypus Selection

O'Reilly's Platypus Chardonnay
 O'Reilly's Platypus Devine Red
 O'Reilly's Picnic Bubbles
 Toohey's New
 XXXX Gold
 Juice & selection of soft drink

O'Reillys Reserve Selection

O'Reilly's Reserve Vince Verdehlo
 O'Reilly's Reserve Shane Shiraz
 O'Reilly's Picnic Bubbles
 Toohey's Extra Dry
 XXXX Gold
 Juice & selection of soft drink

Premium Selection

Madfish Sauvignon Blanc Semillon
 Madfish Cabernet Merlot
 O'Reilly's Lona Sparkling Semillon
 Corona
 Tooheys Extra Dry
 James Boags Light
 Juice & selection of soft drink

SUNSET EXPERIENCE BEVERAGE PACKAGES

Enjoy a sunset experience you will never forget.

Sunset Drinks Platypus Package - \$24.00 per person (1 hour)

Upgrade to a Sunset Drinks Reserve Package for an additional \$5 per person (\$29pp)

Upgrade to a Sunset Drinks Premium Package for an additional \$8 per person (\$32pp)

LUNCH OR DINNER BEVERAGE PACKAGES

Duration	O'Reilly's Platypus	O'Reilly's Reserve	Premium
2 Hours	\$32.00 pp	\$38.00 pp	\$44.00 pp
3 Hours	\$41.00 pp	\$47.00 pp	\$53.00 pp
4 Hours	\$48.00 pp	\$53.00 pp	\$59.00 pp
5 Hours	\$54.00 pp	\$59.00 pp	\$65.00 pp

Should any of the beverages in the packages outlined above be unavailable due to circumstances beyond our control, we reserve the right to substitute similar items.