



HORIZON

S K Y D I N I N G

SAMPLE DINNER & LUNCH MENU

SEAFOOD & COLD SELECTION

Seafood Selection

SPANNER CRAB
OCEAN FRESH PRAWNS
BALMAIN BUGS
CAPERS & HORSERADISH CREAM
SPANISH ONION
PACIFIC OYSTERS
TASMANIAN SMOKED SALMON WITH SHAVED

Cold Selection

CHARCUTERIE SELECTION
PANCETTA, TURKEY BREAST, HUNGARIAN
SALAMI, MUSTARDS AND CHUTNEY
ANTIPASTO PLATTER
ROASTED VEGETABLES, OLIVES, EGGPLANT DIP,
AVOCADO,
SOURDOUGH (V)
CHAT POTATO AND GARLIC CHIVES SALAD (V)
GREEN PEA AND MINT COLESLAW (V)(GF)
GREEK SALAD AND KALAMATA OLIVES, FETA
CHEESE (V)(GF)
PEARL COUSCOUS, TURMERIC, DRIED APRICOT &
SULTANA SALAD (V)
TOMATO , BOCCOCCINI , BASIL AND BALSAMIC
DRESSING
CAESAR SALAD STATION WITH PARMESAN,
CROUTONS, BACON & CAESAR DRESSING
ASSORTED SUSHI

Hot Entree's

ARTISAN BREAD SELECTION
HEARTY SOUP OF THE DAY (GF)(V)
VEGE GYOZA WITH PONZU SAUCE (V)
THAI SPICED CHICKEN WINGS
VEGETARIAN SPRING ROLL WITH SWEET CHILLI
SAUCE (V) STEAM PORK BUNS
OYSTERS KILPATRICK
SALT AND PEPPER SQUID, AIOLI

Hot Mains

BAKED BARRAMUNDI, MISO AND LIME BROTH (GF)
AMERICAN STYLE BBQ CHICKEN (GF)
CRISPY BANGALOW PORK BELLY WITH HOISIN SAUCE
BLACK ANGUS BEEF MEDALLION WITH SHIRAZ AND RED
ONION JUS (GF)
SLOW BAKED LEG OF LAMB WITH MUSTARD SEEDS &
GHERKIN SAUCE (GF)
STEAMED JASMINE RICE (V)(GF)
ASIAN STYLE STEAMED GREEN VEGETABLES (V)(GF)
VEGETABLE TAGINE, DRIED FRUITS AND NUTS (V)(GF)
ROSEMARY AND ROAST GARLIC POTATO (GF)

Dessert

QUEENSLAND FRUIT SALAD
CHOCOLATE PROFITEROLES
BLUE BERRY CHEESE CAKE
VANILLA PANNACOTTA
CRÈME CARAMEL
CHOCOLATE MOUSSE
MACADAMIA , CARAMEL SLICE
JAFFA ORANGE CAKE
GF ORANGE CAKE
DOUBLE BRIE, CAMEMBERT, BLUE, CHEDDAR,
QUINCE PASTE, DRIED FRUITS, LAVOSH AND
GRISSINI