PRIVATE SUITES

HOLDEN STATE OF ORIGIN II WEDNESDAY 21 JUNE

Arrival menu

Ahi tuna with white bean puree and mango chilli salsa on a crisp Grilled wagyu beef nigiri Caramelised red onion, goat's curd and tomato tartlet (v)

Buffet menu

Cold platters

Alto olive oil poached salmon with fennel and apple slaw Pumpkin antipasto - pickled pumpkin rind, pumpkin seed flat bread, blue cheese and jamon Pissaladiere of caramelised onion, goat's cheese and rosemary (v)

Hot buffet

Grilled veal escallops with prosciutto and sage (gf)
Slow roasted chicken supreme w a verjuice reduction (gf)
Baby beans with toasted almonds (v) (gf)
Baby baked dinner roll with butter medaliton
Half time catering
Mini beef pies with tomato sauce
Sourmet Chocolate Box
Vhite chocolate and hazelnut cake trawberry and pistachio tart ini ricotta cannoli eshly brewed

Freshly brewed coffee and tea selection

Supper menu

Chicken and corn quiche Chilli prawn and pineapple pizza Pea and haloumi fritters with mint yoghurt (v)

Vegetarian options available upon request Please note: Some of the above food menu items may include nuts and/or traces of nuts and gluten





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Cocktail menu

Cold selection

Beef crostini with capers and celeriac remoulade Smoked salmon, rocket and dill roulade

Substantial item
Seared salmon with potatoes in mojo sauce
Dessert
Chocolate mud cakes with espresso frosting
Gourmet chocolate box
Freshly brewed coffee and tea selection
Chicken and corn quiche
Chilli prawn and assessment of the control of the

Pea and haloumi fritters with mint yoghurt (v)

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