

Under The Stars

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Menu One

*Starter*

**Natural Oysters (S) (GF)**

Blueberries, Pickled Cabbage, Elderflower



*Entrée*

**Local Red Claw Yabbies (S) (GF)**

Tropical Melon Terrain, Young Radish, Yuzu Gel Olive Oil Caviar, Honeydew Consommé



*Main*

*Choice of:*

**Darling Downs Wagyu Beef Tenderloin (GF)**

Fondue Tomatoes, Balsamic Onions, Tableland Carrots, Conic and Peppercorn Sauce

**Whitsundays Large-mouth Nannygai Snapper (P) (S) (GF)**

Fennel Custard, Soy Beans Congo Fondant Potatoes, Jamon and Lobster Emulsion

**Grilled Local Panted Crayfish (S)**

Thermidor Style, Sauce Vierge, Butted Broccolini, Herb Steamed Mussels



*Dessert*

**Bowen Mango Mousse (GF)**

Valrhona Chocolate, Candy Lime, Passionfruit Jelly

Bottle of Perrier Jouët Champagne

Still/Sparkling Mineral Water

Tea and Coffee

\$ 300 per Person for a Private Cabana overlooking the Coral Sea

\$350 per Person for Private use of Coconut Beach or Lovers Lawn Beach  
(Maximum of 6 people for table)

For private dinners of over 6 people, please contact Restaurant Reservations for further details  
on 07 4940 1936 or Dial 1936 for In-house

Please note all menus have vegetarian options available  
(V) Vegetarian (P) Pork (GF) Gluten free (S) Shellfish (N) Nuts (AV) Available as Vegetarian

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Menu Two

*Starter*

**Soy Poached Scallops (S) (GF)**

Avocado and Wasabi Mousse, Bowen Mango, Puffed Rice, Ginger Gel



*Entrée*

**Australian Truffle Tortellini (V) (N)**

Saffron Cream, Shaved Asparagus, Charred Leek, Macadamia Flakes



*Main*

*Choice of:*

**Darling Downs Wagyu Beef Tenderloin (GF)**

Fondue Tomatoes, Balsamic Onions, Tableland Carrots, Conic and Peppercorn Sauce

**Whitsundays Large-mouth Nannygai Snapper (P) (S)**

Fennel Custard, Soy Beans Congo Fondant Potatoes, Jamon and Lobster Emulsion

**Grilled Local Panted Crayfish (S)**

Thermidor Style, Sauce Vierge, Butted Broccolini, Herb Steamed Mussels



*Dessert*

**Bowen Mango Mousse (GF)**

Valrhona Chocolate, Candy Lime, Passionfruit Jelly

**Bottle of Perrier Jouët Champagne**

**Still/Sparkling Mineral Water**

**Tea and Coffee**

\$ 300 per Person for a Private Cabana overlooking the Coral Sea

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Vegetarian Menu

*Starter*

**Carpaccio of Heirloom Beets (V) (N) (GF)**

Aged Goats Cheese, Candy Walnuts, Olive Oil Caviar, Pomegranate Emulsion



*Entrée*

**Caramelised Queensland Blue Pumpkin Veloute (V) (N)**

Lemon Grass, Hayman Coconut, Kaffir Lime, Macadamias Flakes



*Main*

*Choice of:*

**Grilled Tablelands Vegetable Rotolo (V)**

Smoked Ricotta Cheese, Saffron Pasta, BBQ Tomato Puree, Young Vegetable Tips

**Cinnamon and Lime Curry (V)**

Young Spring Vegetables, Black Sesame, Coriander, Jasmine Rice

**Exotic Mushroom Risotto (V)**

Australian Truffle, Asparagus Tips, Sundry Tomatoes, Grana Padano Reggiano Tuile



*Dessert*

**Bowen Mango Mousse (GF)**

Valrhona Chocolate, Candy Lime, Passionfruit Jelly

**Bottle of Perrier Jouët Champagne**

**Still/Sparkling Mineral Water**

**Tea and Coffee**

\$ 300 per Person for a Private Cabana overlooking the Coral Sea

\$350 per Person for Private use of Coconut Beach or Lovers Lawn Beach  
(Maximum of 6 people for table)

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**Oriental Garden**

**Bamboo Sashimi (GF) (S)**  
Tuna, Salmon, Black Cobia



**Kacang Edamame (GF) (V)**  
Steamed Edamame Beans with Side Garlic Chilli Salt



**Seleksi Dim Sum (2 Each) (S) (P)**  
Chef Selection of Pork Dumpling, Shrimp Har Gao and Vegetable Spring Roll



**Sup Bayam Dengan Kekapis (GF) (S) (AV)**  
Spinach and Mushroom Soup with Scallop, Egg, Truffle Oil



**Sambal Raja Udang (GF) (S)**  
King Prawn with Sweet Sambal Sauce



**Itik Masak Kampung**  
Village Style Wok Fried Duck Breast with Seasonal Vegetable and Beans Sauce



**Daging Beef Rendang**  
Braised Beef Rendang with Coconut Lemongrass and Ginger Sauce



**Steamed Rice (GF) (V)**  
Jasmine



**Puding Sago Dengan Santan Dan Buah-Buahan Tempatan**  
Coconut Sago with Seasonal Local Fruit

**Bottle of Perrier Jouët Champagne**  
Still/Sparkling Mineral Water  
Tea and Coffee

\$250 per Person for Private use of Bamboo Platform  
(Maximum of 4 people for table)

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