



**PLATED  
MENU**

**2 COURSE - \$53.00 PER PERSON**

One choice from entrée and main or main and dessert menu

**3 COURSE - \$63.00 PER PERSON**

One choice from entrée, main and dessert menu

Alternate drop at \$5 per course

**Entrée**

Green tea smoked duck breast served with poached pear, green leaves & spicy pear & orange chutney GF

Trio of salmon- gravlax, smoked & Asian salmon tartare GF

Moroccan marinated chicken breast served on avocado salad & beetroot jam GF

Peri Peri prawns & scallops with sweet corn salad GF

Harissa spiced lamb rump, couscous salad, babaganoush & yoghurt dressing

Spiced butternut pumpkin soup V GF

Caramelized onion & feta tart with bush tomato chutney V

**Main**

Seared beef fillet with shallot & garlic potato cake, blistered cherry tomatoes, broccolini & port wine jus. GF

Pork cutlet served with sweet potato rosti, braised red cabbage & apple brandy reduction GF

Oven roasted chicken breast on garlic mash, broccolini & wild mushroom sauce GF

Confit duck maryland, pumpkin puree, green beans, tomato, chilli jam GF

Crispy skin salmon cauliflower silk, mixed greens & salsa verde GF

Chermoula marinated lamb rack set on green pea puree, rosemary potatoes & capsicum caponata GF

Pesto & almond crusted barramundi, sweet potato mash, grilled asparagus spears with lime beurre blanc

Pork loin wrapped in pancetta with sautéed kipler potatoes, green beans & white grapes GF

**Dessert**

Vanilla bean panacotta with pistachio tuile & berry compote GFO

Lemongrass & guava parfait with raspberry coulis & macadamia praline GFO

Ginger crème caramel served with crisp vanilla tuile & macerated strawberries GFO

Baked berry cheesecake served with whipped cream & mixed berry compote

Blueberry & apple crumble served with green apple sorbet

Warm chocolate brownie served with raspberry sorbet & Anglaise

Sticky date pudding drizzled with rich butterscotch sauce & vanilla bean ice cream

Mango & coconut charlotte with mango liqueur coulis & toasted macadamia nuts

Warm apple strudel served with fresh strawberries & vanilla ice cream

\*Vegetarian options available on request.

*\* menu is subject to change*



**DESTINATION  
NOVOTEL  
SURFERS PARADISE**



**VENUE &  
MEETING SPACE**



**PRICE LIST**



**CONFERENCE  
PACKAGES**



**CATERING  
MENUS**



**ACCOMMODATION**