



# 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