

MAYAN LUXE VILLAS

Chef's in-house dining menu

Canapes, main, dessert. \$55 pp (2 hour service time)

Entrée, main, dessert. \$65 pp (3 hour service time)

Canapes, entrée, main, dessert. \$75 pp (4 hour service time)

Less than 6 people for this dining option is an additional \$20 pp.

Includes table service and cleaning up after main and serving dessert.

Canapes (Select 2)

Moroccan lamb filo, date chutney, peppered labneh and toasted pine nuts

Bush tucker Dukka crusted smoked Brie on lavosh

Chinese spice braised Pork belly cubes in a sticky plum glaze

Polenta corn cakes with basil pesto and oven dried baby Roma tomatoes GF, V

Smoked chicken breast with black ash Brie and persimmon paste on a grain wafer

Lemon myrtle smoked salmon on crispy sweet potato cake, lemon crème fraiche and dill GF

Antipasto ragout tartlet with smoked olive V

Korma Vegetable filo towers with cumin yoghurt V

Roast Pumpkin, parmesan and pine nut mini tartlets

Goat's cheese asparagus tartlets with an onion jam

Baked pumpkin Gnocchi with onion crème and a crisp parmesan wafer V

Entrées (Select 2)

King Prawn cocktail - with finger lime aioli, pickled ginger wakame slaw, basil lime dressing, crispy shallots and wasabi mayo DF, GF

Smoked Chicken, avocado and pistachio stack, on a roast apple Warrigal greens salad with lemon myrtle aioli DF, GF

Slow cooked crispy Pork Belly, cauliflower puree & hoisin plum sauce. DF, GF

Goat's cheese stuffed field mushroom, macadamia basil crust, oven dried cherry tomato rocket salad and balsamic jus

Slow roast lamb shoulder, spinach, poppadum stack with crispy smoked paprika chickpeas and korma sauce GF

Panko poppy crumbed double cream Brie with onion jam, tomato relish, and apple walnut salad.

Mains (Select 2)

Rib Fillet, mushroom arancini cake, sautéed spinach, onion jam & red wine jus GF

Port wine slow cooked Beef Short Ribs, Garlic Confit mash potatoes & baby beans GF

Crispy skin Chicken Supreme, carrot puree, lemon sorrel, grilled balsamic onions & chicken jus GF

Greek slow cooked chicken thigh, salad of roast cherry tomato, blanched baby beans and Persian fetta in zesty lemon olive oil dressing GF

Thai Green Curry Chicken, aromatic coconut kaffir lime broth, chiffonade bok choy, and lemongrass rice noodle nest DF, GF

Grilled Barramundi steak, creamy gratin potatoes, seasonal garden greens and a caper lemon butter parsley sauce GF

Slow cooked Lamb shanks, roast vegetable medley, basil pesto & sundried tomato smoked olive sauce GF

Trio of Roast mushrooms, penne pasta, black pepper crème fraiche, truffle pangrattato & aged parmesan

Crispy skin Salmon, sweet potato coconut bake, sweet chilli coconut sauce and basil pesto with side of chilli. DF, GF

Moroccan Lamb shanks, pine nut and date cous cous, rich aromatic spiced tomato parsley sauce DF

Roast Duck Breast, asparagus risotto, sweet potato crisps & dark cherry duck jus GF

Desserts (Select 2)

Dark chocolate mousse, mandarin dark caramel reduction, burnt butter soil and Chantilly cream

Coconut panna cotta, seasonal berries compote & vanilla meringue GF

Sticky Fig pudding, salted caramel sauce & homemade vanilla ice cream

Poached pear, sweet ricotta, Butter scotch and roasted pistachios GF

Vanilla Bean Baked cheesecake, raspberry coulis, chocolate biscuit crumb

Apple and blueberry crumble tart with coconut ice cream

Mango coconut mousse, passion fruit coulis, candied coconut flakes DF, GF

Finger lime curd tarts with whipped cream