

Queens Grill

Lunch



Appetisers

Crayfish and Avocado Salad

Brussels Pate

Shaved fennel, celeriac and apple salad

Curried Red Lentil Soup

Naan crouton

Stuffed Sweet Peppers

Cheddar polenta and bacon

Cold Meats*

A selection of cold meats is always available

Salad and Sandwich of the Day

Panzanella

Olive oil dressing

Pastrami and Swiss Cheese on Rye Bread

Mixed pickles and French fries

Wellness option. Plant-based. Vegetarian. Gluten free.

Some of our products may contain allergens. If you have food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order. *Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Queens Grill

Lunch



Entrées

Red Wine Braised Chicken

New potatoes, roasted root vegetables and mushrooms

Miso Grilled Salmon with Noodle

Seafood Vol au Vent

New potatoes, buttered vegetables

Roasted Leg of Lamb*

Thai style mint sauce

Pumpkin Spinach and Walnut Spaghetti ☑

Desserts

Affogato

Gateaux Opera,

Chocolate sauce and Caramelised peanuts

Strawberry Cheesecake

Strawberry purée

Choice of Ice Creams

Coconut, strawberry,
fruit sorbet, and mango sauce

Queens Grill

Dinner

Appetisers

Crispy Hen's Egg*

Creamed peas, roasted pumpkin seeds and puff pastry soldiers ✓

Seared Scallops

Chilli oil, puffed rice, mushroom powder

Chicken, Smoked Ham Hock and Apricot Terrine

Grilled leek salad

Baked and Pickled Beetroot

Pomegranate syrup and goat's cheese ✓

Heritage Tomato and White Radish Ceviche

Whipped avocado 🌱 🌿

Salad

Classic Caesar Salad

Garlic croutons and shaved parmesan

Vegetable Garden Salad

Black garlic purée 🌱 ✓

Soups

Hot Leek and Potato Vichyssoise

Chive oil

Double Chicken and Vegetable Broth 🌱

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Queens Grill

Dinner



Entrées

Chef's Special

Shrimp Provençal

Spinach, Mushrooms and Basmati Rice

Classic Steak* Diane

Slow-baked plum tomatoes, pommes allumettes

Pan Fried Barramundi

Spiced lentils, shallot and fennel bhaji and curry vinaigrette

Roasted Celeriac and Blue Cheese Wellington

Thyme fondant potatoes, Madeira carrots, caramelised lettuce, and celeriac jus ♻️

Eggplant and Vegan Cream Cheese Timbale

Oregano-grilled vegetables, lemon-roasted potato and salsa rossa ♻️

Desserts

Warm Caramel Apple Goldrush

Chantilly cream and clotted cream ice cream

Chocolate Semifreddo

Mango sorbet, white chocolate and coconut crunch with chocolate sauce

Brown Sugar Panna Cotta

Spiced plum purée, liquorice jelly and ginger sorbet ♻️

Vanilla chia seed pudding,

blackberry and coconut ♻️ ♻️ ♻️

Choice of Ice Creams

Coconut, strawberry, fruit sorbet, and mango sauce

Cheese Trolley

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours