



menu

snacking + dinner



floating grazing

Our most photographed highlight yet...Your Floating Grazing platter comprises of; imported style cheeses, assorted meats, fresh dip, homemade corn fritters, savoury crackers, fresh baguette, nuts, sweet potato chips, carrot & cucumber sticks, fresh fruit & caramelised onion jam.

Medium Platter serves 3 people **650k / \$65**

Large Platter serves 6 people **1,100K / \$110**

*add an extra person for **180k / \$18**

add **FRESH COCONUTS** for **40k / \$4** pp



all day snacking

SMASHED AVOCADO ON SOURDOUGH 70k / \$7
Smashed Avo served on two slices of Sourdough Toast

NASI GORENG or MIE GORENG 70k / \$7
Chicken or Vegetarian

CHICKEN SATAYS WITH PEANUT SAUCE 70k / \$7
Six Sticks served with Homemade Peanut Satay Sauce

HOMEMADE VEGETABLE SPRING ROLLS 70k / \$7
Six Vegetarian Spring Rolls served with sweet chilli sauce

BCT TOASTIE + CHIPS 70k / \$7
Toasted Sourdough with Bacon, Cheese, Tomato + Chips

HAM & CHEESE CROISSANT 60k / \$6

SEASONAL TROPICAL FRUIT PLATE 50k / \$5

TOASTED BANANA BREAD 40k / \$4
Banana Bread with Butter & Honey

kids

CHICKEN NUGGETS (5) & CHIPS 50K / \$5

VEGETABLE SPRING ROLLS (3) 30K / \$3

PASTA WITH CARBONARA SAUCE 40K / \$4

HASHBROWNS (4) WITH TOMATO SAUCE 40K / \$4

VEGEMITE SANDWICH 30k / \$3

dinner

TRADITIONAL 6 COURSE BANQUET DINNER

Our Traditional Banquets are the highlight of our in-villa dining experience, making for a truly special occasion to share great food and company in your own private space, allowing you to experience new flavours and indulge in an unforgettable meal

DISHES

HOMEMADE VEGETABLE SPRING ROLLS

CHICKEN SATAYS WITH PEANUT SAUCE

CHAP CHAI (MIXED VEGETABLE DISH)

CHICKEN NASI GORENG

VEGETABLE MIE GORENG

add **SWEET 7 SPICY PRAWN** or **CRISPY CALAMARI**
for an extra **100k / \$10** per person

DESSERT

FRIED BANANA or **APPLE & CINNAMON CREPES WITH ICECREAM**

2 - 5 Adults **350k / \$35** pp

6 + Adults **300k / \$30** pp

12 & under **150k / \$15** pp

