

THE
TRANSCONTINENTAL
HOTEL

Events Seasonal Menus



Set Menu

Entrées

Opera Burrata, Muñoz Rojo Air-Dried Serrano Ham, Garlic Croutons, Marinated Tomato, Cos Lettuce

Five Founders Zero Carbon Beef Tartare, Truffle Mayo, Soy Mushroom & Onion Glaze, Radish, Crostini | GF, DF

Slow-Cooked Tassie Harissa Salmon, Mooloolaba Prawns, Baby Leaves, Snow Peas, Coconut Dressing | GF, DF

Blue Swimmer Crab, Charred Corn, Fresh Herbs, Peanut, Sesame, Lime & Chilli Crunch, Squid Ink Cracker | GF, DF

Crispy Cauliflower & Pumpkin, Whipped Artichoke, Heirloom Tomato & Basil Sauce Vierge, Dukkah Lavosh | VE, GF, DF

Set Menu

Mains

150-Day Grain-Fed Black Angus Sirloin, Hand-Chopped Chimichurri, Parmesan, Rocket, Potato Gratin | GF

Slow-Cooked Lemon & Herb Chicken, Twice-Cooked Pumpkin & Cauliflower Risotto, Tomato Chutney | GF

Crispy Skin Tassie Salmon, Furikake, Wasabi Mash, Broccolini, Seaweed Beurre Blanc | GF

Spring Grove Char-Grilled Pork Sirloin, Truffle Mayo, Capsicum, Green Olive, Potato Rosti | GF, DF

Snowy Peaks Railway Lamb Loin, Curry Spice, Broccolini, Dhal, Sweet Potato Croquette, Tomato Sambal | GF, DF

"Beef" Bolognese Lasagne, Sweet Potato, Silken Pasta, "Cheesy" Béchamel, Tomato, Charred Broccolini | VE, GF, DF

Shared Feasting

Meats

150-Day Grain-Fed Black Angus Sirloin, Hand-Chopped Chimichurri, Parmesan, Rocket | GF, DFO

Spring Grove Char-Grilled Pork Loin, Truffle Mayo, Pickled Capsicum, Green Olive | GF, DF

Sides

Sourdough Baguette, Confit Garlic Oil, Balsamic | V, DF

Crispy Fried Garlic & Herb Potatoes | V, GF

Confit Carrots, Charred Broccolini, Dukkah | VE, GF, DF

Baby Spinach & Beetroot Salad, Red Onion, Feta, Pecan Nuts, Cranberries | V, GF

Cocktail Style

One Bites

Whipped Artichoke, Feta & Tomato Tart | V

Beef Sausage Roll, Flaky Pastry, Smokey BBQ Sauce

Dagwood Dog, Shaved Cabbage, Tomato Relish, Sesame Seeds

Black Angus Petit Tenderloin, Vitello Tonnato, Crostini, Parmesan

Smoked Salmon Blini, Compressed Cucumber, Pickled Onion, Marigold

Creamy 'Nduja Salami Profiterole, Confit Artichoke, Sweet Melted Onion

Roast Pumpkin Arancini, Tomato, Date & Apple Chutney | VE, GF, DF

Sweet Potato Croquette, Mango Relish | VE, GF, DF

Cocktail Style

Substantials

Choose your bun...

Brioche Bun w. Creamy House Slaw

Boa Bun w. Shaved Cabbage, Kew Pie

Sesame Bun w. House Pickle Slaw | VE, GF, DF - \$1.5 supplement

Choose your filling...

Coconut Prawn, Chilli, Lime

Crumbed Pork Tonkatsu, Bulldog Sauce

Bang Bang Crispy Chicken, Peanuts, Sesame, House BBQ

American Cheeseburger, Caramelised Onion Melt, Ketchup | GF

Mex Chili "Beef" & Beans, Liquid Cheese | VE, GF, DF

Cocktail Style

Fork Dishes

Harissa Roast Chicken, Tortilla Crumb, Roast Pumpkin & Cauliflower Cous Cous, Herb Yoghurt

Lemon & Herb Crumbed John Dory, Fries, House-Made Tartare, Tomato, Fennel, Herb Salad | DF

Bang Bang Pulled Pork Stir-fry, Turmeric Rice, Charred Corn, Asian Slaw, Peanuts, Sesame | GF, DF

Mex "Beef" & Black Bean Bowl, House Doritos, Baby Spinach, Cous Cous, Charred Corn Salsa, Wombok Salad | VE, GF, DF

House Made Wagyu Sausage Coil, Creamy Mash, Thyme Onion Gravy, Yorkshire Pudding - *\$5.0 supplement*

Crispy Skin Salmon, Wasabi Mash, Charred Broccolini, Smashed Cucumber, Sesame, Soy & Pickled Ginger | GF - *\$6.0 supplement*

150-Day Grain-Fed Black Angus Sirloin, Hand-Chopped Chimichurri, Pear Parmesan, Rocket Salad, Potato Gratin | GF - *\$7.0 supplement*

Other

Boards

The following options feed approx. 10-15pax each...

Cheese Board, Selection of 3 Cheeses, Seasonal Fruit, House Olives & Pickles, Dried Fruit, Dips, Crackers & Sourdough Baguette @ \$210.00 each

Charcuterie Board, Selection of 3 Cured Meats, Marinated Vegetables, House Olives & Pickles, Dried Fruit, Dips, Crackers & Sourdough Baguette @ \$210.00 each

Vegan Board, Vegetable Crudités, Falafel & Smashed Chip Pea Salad, Seasonal Fruit, Marinated Vegetables, House Olives & Pickles, Dips, Crackers & Sourdough Baguette @ \$190.00 each

Seafood

Served through the centre of the table for a sit-down style or on a seafood station for cocktail style...

Market Best Oysters, Cooked Local Prawns, Tassie Salmon, Cocktail Sauce, Sourdough Baguette, Tomato, Baby Cos @ \$24.00 per person

Other

Desserts

The following served as a single drop sit-down style...

Mango Buttermilk Panna Cotta, Brown Butter Oat Crumble, Strawberry Eton Mess | V

Rich Chocolate Cream, Dark Caramel, Orange, Almond Praline | V, GF

Lamington, Coconut Sorbet, Raspberry Gel | VE, GF, DF

The following served through the centre of the table for a sit-down style or on a dessert station for cocktail style...

Custard Doughnuts | V

Churros, Salted Caramel, Cinnamon Sugar | V

Mango Buttermilk Panna Cotta, Brown Butter Oat Crumble | V

Rich Chocolate Cream, Dark Caramel, Almond Praline | V, GF

Lamington, Raspberry Gel | VE, GF, DF