

Group Package Lunch Menu

For Our Secrets Events and Functions

ENTREE

Soup of the Day

Grilled sourdough (GFA)

Crumbed Maleny Brie

Pear, hazelnuts, tomato, beetroot, noosa black garlic (GF)

Fried Baby Eggplant

Artichoke, miso marinaded eggplant, beetroot, pine nut, green olives, pink peppercorn aioli (VG)(GF)

Duck Liver & Cognac Parfait

Apple and cranberry chutney, chargrilled sourdough (GFA)

Mooloolaba Prawns (A)

Watermelon, olive, local buffalo feta, tomato, garden herbs, holistic hives hot honey, pork crackle. (GF)

Coconut & Lemongrass Chicken

Wombok, coriander, lychee, mint, peanut, cherry tomatoes, sesame and ginger (GF) (DF)

MAIN

Secrets Leek & Cheese Souffle

With rocket, apple, red onion, cranberries & seeded salad (GF)(V)

Lamb Shank

Sous vide Lamb shank, baba ghanoush, potato rosti, baby broccoli, smoked almonds, pomegranate jus (GF)

Market Fish (A)

Baby cucumber, Mooloolaba prawn, quinoa, tomato, lemon, dill, shellfish mayo (GF)

Farmhouse Country Chicken Pot Pie

Chicken, smoked ham, root vegetables, topped with creamy mash and local cheddar (GF)

5-Spiced Tofu

Puffed grains, lentil and chickpea tabbouleh, pumpkin, beetroot, green shallot, smoked eggplant (GF)(VG)

Please note our menus are seasonal and may change, as we focus on using the freshest locally sourced ingredients. Any updates will be sent to you closer to your event date.

Available Tuesday - Sunday

Minimum of 15 guests

Seating times

2 course - 11am, 12pm, 1pm

3 course - 11am, 12pm

2 COURSE \$60 PER PERSON

3 COURSE \$80 PER PERSON

All packages can choose between Alternate meal drops (2 selections) OR Meal choices. Your whole group must choose the same package.

For the 2-course option, choice of either Entree & Main / Main & Dessert - NOT MIXED

Bookings are essential, with a deposit required to secure the booking & pre order of meals and final payments will due one week prior to your booking.

ORDER A CELEBRATION CAKE

Raspberry & White Chocolate Mud Cake
Chocolate Mud Cake
Black Forest Cake

DESSERT

Sticky Date Pudding

Salted caramel, with Maleny vanilla bean gelato (GF)

Raspberry Red Velvet Cake

Cheesecake mousse, dark chocolate shards

Mango and Coconut Panna Cotta

Lychee and mint salsa, oat crumble (GF) (VG)

Strawberries and Cream

Local Strawberries, chantilly, toasted marshmallow, biscoff crumbs, basil syrup

KIDS MENU

\$20PP

Nuggets & Chips

served with Ice-cream as dessert

Spaghetti Bolognese

served with Ice-cream as dessert

15% Surcharge on Public Holidays | 1.2% Surcharge for usage of card transaction

Our kitchen team take the utmost care in preparing the menu items, however they work in an environment that comes into contact with some allergens. We advise you to notify our staff of any allergies. Thank you for your understanding.

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(GF) Gluten free
(GFA) Gluten free available
(VA) Vegetarian available

(V) Vegetarian
(VG) Vegan
(VGA) Vegan Available

