



FATHER'S DAY Menu

TACO STATION

Choice of - Slow-Braised Beef, Citrus-Marinated Grilled Chicken, Tempura-Battered Fish, Smoked Paprika Pulled Pork, Spiced Heirloom Black Beans

Toppings - Pico De Gallo, Shredded Lettuce, Guacamole, Roasted Corn Salsa, Diced Tomatoes, Grated Cheddar, Sour Cream, Coriander, Lime Wedges

Shells - Crunchy Corn & Soft Flour Tortillas

SEAFOOD

Cooked Prawn | Green Lip Mussels | Cooked Blue Swimming Crab

SALAD

Roasted Pumpkin, Feta & Baby Spinach With Balsamic Glaze (V, DF)
Grilled Zucchini, Cherry Tomatoes & Rocket With Lemon Dressing (V, DF, GF)
Quinoa, Cranberry, Almond & Mint Salad (V, DF, GF)
Classic Caesar Salad With Shaved Parmesan & Crispy Bacon

CHEESE & CHARCUTERIE

Assorted Australian & International Selection of Cheese, Quince Paste, Lavosh, Water Crackers, Dried Fruit (V)
Milano Salami, Triple Smoked Ham, Jamon, Turkey, Mortadella, Olives, Stuffed Capsicums, Cornichons (GF, DF)

DIPS & MEZZE

Baba Ghanoush, Beetroot, Tzatziki, Hummus, Spicy Red Cap, and Variety of Vegetable (V)

HOT FOOD

Slow-Cooked Pork Belly With Apple Cider Glaze (GF, DF)
48-Hour Sous Vide Beef Brisket With Confit Eschalot (GF, DF)
Coconut-Lime Barramundi Fillet In Fragrant Thai Green Curry (GF, DF)
Grilled Chicken Thigh Fillet With Peri Peri, Chilli & Corn Salsa (GF, DF)
Roasted Heirloom Root Vegetables With Herb Butter (GF, DF)
Steamed Rice (V, GF, DF)
Roasted Potato With Rosemary Salt (V, GF, DF)

DESSERT

Variety of Mini Cakes and Pastries
Fruit Platter (V, GF, DF)
Chocolate Fountain paired with Churros, Fresh Strawberry, Banana, Donut, Marshmallow, Pineapple

To learn more please call our friendly team at The Marke Kitchen on +61 2 9518 2071 or email raghav.mehra@accor.com