



australian open 2011
skyline room menu

day 1: monday, 17 january 2011 – lunch

entrée

Surf N Turf

Ocean king prawn with tomato tea jelly, Carpaccio of Kobe beef & mushroom galette



main course

(Choice of the following)

Tornados of chicken with crispy pancetta & sweet potato croquette

or

Fillet of silver snapper & pipe clay oysters, panko crust & kalamata, parsley butter

salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian





australian open 2011
skyline room menu

day 1: monday, 17 january 2011 – dinner

starter

Asparagus shot with bavarois & tart



entrée

Surf N Turf

Ocean king prawn with tomato tea jelly, Carpaccio of Kobe beef & mushroom galette

main course

(Choice of the following)

Tornados of chicken with crispy pancetta & sweet potato croquette

or

Fillet of silver snapper & pipe clay oysters, panko crust & kalamata, parsley butter



salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing

dessert

8 hour braised pineapple & almond tart with homemade star anise ice cream

Barista coffee & a selection of teas with petit fours

bottle of evian






australian open 2011 **skyline room menu**

day 2: tuesday, 18 january 2011 – lunch

entrée

 Thai beef salad with peanut salsa verde, bean cress & chilli minted dressing



main course

(Choice of the following)

Tagine tiger prawn with tomato rice, capsicum coulis, summer cress & fried leek

or

Veal loin with citrus crumb, stuffed globe artichoke & thyme caper oil

salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian

 Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 skyline room menu

day 2: tuesday, 18 january 2011 – dinner

starter



Eggplant boudin with semi dried rouille & black olive quenelle Asian leaves

entrée



Thai beef salad with peanut salsa verde, bean cress & chilli minted dressing

main course

(Choice of the following)

Tagine tiger prawn with tomato rice, capsicum coulis, summer cress & fried leek

or

Veal loin with citrus crumb, stuffed globe artichoke & thyme caper oil

salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing

dessert

Blood orange meringue fool sitting on hazelnut feuilltine with blood orange & grapefruit compote

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011
skyline room menu

day 3: wednesday, 19 january 2011 – lunch

entrée

Chickpea fritter with salsa verde, baby spinach & mint hummus



main course

(Choice of the following)

Dukka crust chicken with infused lemon & bell pepper cream

or

Ocean trout with coconut lime risotto & blood orange chilli marmalade

salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

Bottle of Evian





australian open 2011
skyline room menu

day 3: wednesday, 19 january 2011 – dinner

starter

Asparagus shot with bavarois & tart



entrée

Chickpea fritter with salsa verde, baby spinach & mint hummus

main course

(Choice of the following)

Dukka crust chicken with infused lemon & bell pepper cream

or

Ocean trout with coconut lime risotto & blood orange chilli marmalade



salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing

dessert

Sweet rambutans with saffron & vanilla bean mascarpone drizzled with saffron syrup

Barista coffee & a selection of teas with petit fours

bottle of evian






australian open 2011
skyline room menu

day 4: thursday, 20 january 2011 – lunch

entrée

 'Gravlax' of beetroot, infused ocean trout with pear, celeriac salad engulfed gin & tonic with crystallised violet



main course

(Choice of the following)

Black sesame tuna with bok choy, gingered cress & lime wasabi butter

or

Salt bush lamb with slippery jack mushroom soy, herbed tian, peppered capsicum vinaigrette

salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 **skyline room menu**

day 4: thursday, 20 january 2011 – dinner

starter



Eggplant boudin with semi dried rouille & black olive quenelle Asian leaves



entrée



'Gravlax' of beetroot, infused ocean trout with pear, celeriac salad engulfed gin & tonic with crystallised violet

main course

(Choice of the following)

Black sesame tuna with bok choy, gingered cress & lime wasabi butter

or

Salt bush lamb with slippery jack mushroom soy, herbed tian, peppered capsicum vinaigrette



salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing

dessert

Assiette of sparkling wine & strawberry cocktail, strawberry ice cream, strawberry & chocolate short cake

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 **skyline room menu**

day 5: friday, 21 january 2011 – lunch

entrée

Green tea smoked salmon pate, micro herbs red pepper puree & parmesan waife



main course

(Choice of the following)

Bangalow loin of pork with quince, fetta, apple & beetroot strudel, witlof, frizzle, hazelnut salad

or



Corn fed chicken with herbed hazelnut, Asian greens & citrus asparagus

salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 **skyline room menu**

day 5: friday, 21 january 2011 – dinner

starter

Asparagus shot with bavarois & tart



entrée

Green tea smoked salmon pate, micro herbs red pepper puree & parmesan waife

main course

(Choice of the following)

Bangalow loin of pork with quince, fetta, apple & beetroot strudel, witlof, frizzle, hazelnut salad

or



Corn fed chicken with herbed hazelnut, Asian greens & citrus asparagus



salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing

dessert

Vanilla panna cotta with lavender honey glazed figs & pistachio bread

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 skyline room menu

day 6: saturday, 22 january 2011 – lunch

entrée



Kingfish Carpaccio with porcini oil, carrot blossom, coffee drizzle



main course

(Choice of the following)

Lilydale chicken with bell pepper niscoise, fried daikon basil parmesan waife

or



Blue Eye fillet with snow peas, nori sail, green sticky soy, soba noodles

salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 **skyline room menu**

day 6: saturday, 22 january 2011 – dinner

starter



Eggplant boudin with semi dried rouille & black olive quenelle Asian leaves

entrée



Kingfish Carpaccio with porcini oil, carrot blossom, coffee drizzle

main course

(Choice of the following)

Lilydale chicken with bell pepper nicoise, fried daikon basil parmesan waife

or



Blue Eye fillet with snow peas, nori sail, green sticky soy, soba noodles

salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing

dessert

Chocolate cherry truffle glazed with bitter dark chocolate served with macadamia streusel & cherry compote

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011
skyline room menu

day 7: sunday, 23 january 2011 – lunch

entrée

Insalata of chilled seafood, wakame salad, baby Asian leaves, preserved lemon



main course

(Choice of the following)

Sumac dusted lamb schezuan sweet potato with spicy summer gateaux, summer peas, Vietnamese mint

or

Caramel pork loin with fennel orange slaw, caraway puree & sour apple wafers

salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian





australian open 2011
skyline room menu

day 7: sunday, 23 january 2011 – dinner

starter

Asparagus shot with bavarois & tart



entrée

Insalata of chilled seafood, wakame salad, baby Asian leaves, preserved lemon

main course

(Choice of the following)

Sumac dusted lamb schezuan sweet potato with spicy summer gateaux, summer peas, Vietnamese mint

or

Caramel pork loin with fennel orange slaw, caraway puree & sour apple wafers



salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing

dessert

Trio of pomme verte chiboust with buttermilk panna cotta & dark chocolate ice cream

Barista coffee & a selection of teas with petit fours



bottle of evian



australian open 2011
skyline room menu

day 8: monday, 24 january 2011 – lunch

entrée

Arancini fritter baby water cress remoulade, Daylesford sprouts & smoked paprika oil



main course

(Choice of the following)

Regano crusted chicken, herbed ratatouille, basilica & quinoa salsa

or

Red snapper with salsa verde, black olive butter, garlic pomme, herbs fines

salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian





australian open 2011 **skyline room menu**

day 8: monday, 24 january 2011 – dinner

starter



Eggplant boudin with semi dried rouille & black olive quenelle Asian leaves



entrée

Arancini fritter baby water cress remoulade, Daylesford sprouts & smoked paprika oil

main course

(Choice of the following)

Regano crusted chicken, herbed ratatouille, basilica & quinoa salsa

or

Red snapper with salsa verde, black olive butter, garlic pomme, herbs finnes



salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing

dessert

Caramel & polenta finger with mandarin coulis, fresh raspberries & honeycomb pieces

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011
skyline room menu

day 9: tuesday, 25 january 2011 – lunch

entrée

Tea smoked salmon with green olive ziatta, apple cucumber ribbons



main course

(Choice of the following)

Gisborne duck with hazelnut farce, roasted thyme, cured cucumber & XO sauce

or

Moroccan lamb, basil spiced cous cous, zested yoghurt, jus glaze

salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing



dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian





australian open 2011
skyline room menu

day 9: tuesday, 25 january 2011 – dinner

starter

Asparagus shot with bavarois & tart



entrée

Tea smoked salmon with green olive ziatta, apple cucumber ribbons

main course

(Choice of the following)

Gisborne duck with hazelnut farce, roasted thyme, cured cucumber & XO sauce

or

Moroccan lamb, basil spiced cous cous, zested yoghurt, jus glaze



salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing

dessert

Rhubarb brulee topped with abstracted raspberry meringue & zabaglione parfait

Barista coffee & a selection of teas with petit fours

bottle of evian





australian open 2011
skyline room menu

day 10: wednesday, 26 january 2011 – lunch
australia day

entrée

Salt dried lamb rump with mustard apple, falafel, truffle oil, smoked tomato jelly



main course

(Choice of the following)

Orange dusted roasted barramundi, mélange of peas, beans, orange, jamon basque gazpacho

or

Drunken sake beef beetroot, Asian slaw, shitake XO wilted greens



salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing

dessert

Chef's selection of miniature desserts

Barista coffee & a selection of teas with petit fours

bottle of evian





australian open 2011 **skyline room menu**

day 10: wednesday, 26 january 2011 –dinner
australia day

starter



Eggplant boudin with semi dried rouille & black olive quenelle Asian leaves



entrée

Salt dried lamb rump with mustard apple, falafel, truffle oil, smoked tomato jelly

main course

(Choice of the following)

Orange dusted roasted barramundi, mélange of peas, beans, orange, jamon basque gazpacho

or

Drunken sake beef beetroot, Asian slaw, shitake XO wilted greens



salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing

dessert

Roasted corella pear glazed in coriander syrup with goats cheese fritters and candied pinenuts

Barista coffee & a selection of teas with petit fours



bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.



australian open 2011 skyline room menu

day 11: thursday, 27 january 2011 – lunch

entrée

Summer beetroot Carpaccio with pickled walnuts, aged goats cheese, baby watercress, sticky apple balsamic reduction



main course

(Choice of the following)

Gratin of trevally, herbed potato prawn 'ecrasse', sauce verge

or

Smacked chicken, basil, tomato tabouleh, fried polenta sauce jus

salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing



dessert

Chef's selection of miniature desserts

Australian Cheese Feature Buffet

Creamy Vintage Cheddar from Western Australia

Jindi reserved Blue from Victoria

Jindi Brie from Victoria

served with a selection of dried muscatels, strawberries & sesame lavosh

Barista coffee & a selection of teas with petit fours



bottle of evian



australian open 2011 skyline room menu

day 11: thursday, 27 january 2011 – dinner

starter

Asparagus shot with bavarois & tart



entrée

Summer beetroot Carpaccio with pickled walnuts, aged goats cheese, baby watercress, sticky apple balsamic reduction

main course

(Choice of the following)

Grautin of trevally, herbed potato prawn 'ecrasse', sauce verge

or

Smacked chicken, basil, tomato tabouleh, fried polenta sauce jus



salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing

dessert

Lime poppy parfait layered with thin sable cookie pineapple & mango compote & strawberry chips

Australian Cheese Feature Buffet

Creamy Vintage Cheddar from Western Australia

Jindi reserved Blue from Victoria

Jindi Brie from Victoria

served with a selection of dried muscatels, strawberries & sesame lavosh

Barista coffee & a selection of teas with petit fours



bottle of evian



australian open 2011 **skyline room menu**

day 12: friday, 28 january 2011 – dinner

starter



Eggplant boudin with semi dried rouille & black olive quenelle Asian leaves

entrée

Salmon poularde, wild rocket, capsicum minted pea salsa, saffron oiled wakame cucumber ribbons

main course

(Choice of the following)

Aged fillet of Gippsland beef, layered gateau of pomme, fried kale, green pea, tomato essence

or

Kai po duck, coriander, eight spice apple confit, won ton sail, black sesame jus

salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing

dessert

Mandarin Campari jelly with lime ice cream & chocolate passionfruit sauce

Australian Cheese Feature Buffet

Creamy Vintage Cheddar from Western Australia

Jindi reserved Blue from Victoria

Jindi Brie from Victoria

served with a selection of dried muscatels, strawberries & sesame lavosh

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 **skyline room menu**

day 13: saturday, 29 january 2011 – dinner

starter

Asparagus shot with bavarois & tart

entrée

Tartar of white fish, bamboo leaf, summer salad, tomato essence, salmon caviar

main course

(Choice of the following)

Creole spatchcock Cajun style tabouleh, spring leaves, seared watermelon & coriander syrup

or

Loin of grain fed bubble grass beef, summer pea salad, duck fat potato batons, beetroot swirl

salad

Radicchio, curly endive, grilled eggplant cheeks with garlic & pine nut dressing

dessert

Halva parfait with roasted pistachio honey cigarillo & toffee popcorn, whispers of Iranian pistachio fairy floss

Australian Cheese Feature Buffet

Creamy Vintage Cheddar from Western Australia

Jindi reserved Blue from Victoria

Jindi Brie from Victoria

served with a selection of dried muscatels, strawberries & sesame lavosh

Barista coffee & a selection of teas with petit fours

bottle of evian





australian open 2011 **skyline room menu**

day 14: sunday, 30 january 2011 – dinner

starter



Eggplant boudin with semi dried rouille & black olive quenelle Asian leaves

entrée

'Gravlax' of Tasmanian salmon, garlic croute, caper relish, fried basil, onion soubise

main course

(Choice of the following)

White veal medallion, pancetta, ciabata spiedini, globe artichoke, lemon thyme, soft mozzarella, salsa verde

or



Ponzu poached beef citrus soy, wild funghi, Asian mint chilli compote

salad

Baby boccincini, heirloom tomato, basil leaf & basilica balsamic dressing

dessert

Assiette of espresso milk chocolate tart, white chocolate coffee cremeux & frangelico jewel

Australian Cheese Feature Buffet

Creamy Vintage Cheddar from Western Australia

Jindi reserved Blue from Victoria

Jindi Brie from Victoria

served with a selection of dried muscatels, strawberries & sesame lavosh

Barista coffee & a selection of teas with petit fours

bottle of evian



Culinary Wellbeing® menu items provide options that offer reduced levels of fat, salt & sugar whilst improving fibre.





australian open 2011 **vegetarian menu**

Available on request as an alternative to mains containing meat

days 1, 5, 9 & 14

entrée

Goat's cheese filled mushroom with bell pepper relish & wild rocket

main course

Chickpea sphere with asparagus, sundried tomatoes & yoghurt sauce on toasted olive ciabatta

dessert

As per the daily Skyline Room menu

bottle of evian





australian open 2011
vegetarian menu

Available on request as an alternative to mains containing meat

days 2, 6, 10 & 13

entrée

Potato terrine, radicchio, cherry tomato salad, Asian mushroom vinaigrette

main course

Fennel & apple fritters with basil cured apple salad & salsa verde leaves

dessert

As per the daily Skyline Room menu

bottle of evian





australian open 2011
vegetarian menu

Available on request as an alternative to mains containing meat

days 3 & 7

entrée

Chickpea fritter with salsa verde & baby spinach mint hummus

main course

Eggplant boudin with semi dried rouille & black olive quenelle Asian leaves

dessert

As per the daily Skyline Room menu

bottle of evian





australian open 2011 **vegetarian menu**

Available on request as an alternative to mains containing meat

days 4 & 8

entrée

Arancini fritter with water cress remoulade, mixed sprouts & paprika oil

main course

Field mushrooms with bell pepper relish

dessert

As per the daily Skyline Room menu

bottle of evian





australian open 2011 **vegetarian menu**

Available on request as an alternative to mains containing meat

day 11

entrée

Summer beetroot Carpaccio with pickled walnuts, aged goats cheese, baby watercress & sticky apple balsamic reduction

main course

Eggplant boudin with semi dried moulle & black olive quenelle Asian leaves

dessert

As per the daily Skyline Room menu

bottle of evian





australian open 2011
vegetarian menu

Available on request as an alternative to mains containing meat

day 12

entrée

Chickpea fritter with salsa verde & baby spinach mint hummus

main course

Field mushrooms with bell pepper relish

dessert

As per the daily Skyline Room menu

bottle of evian

