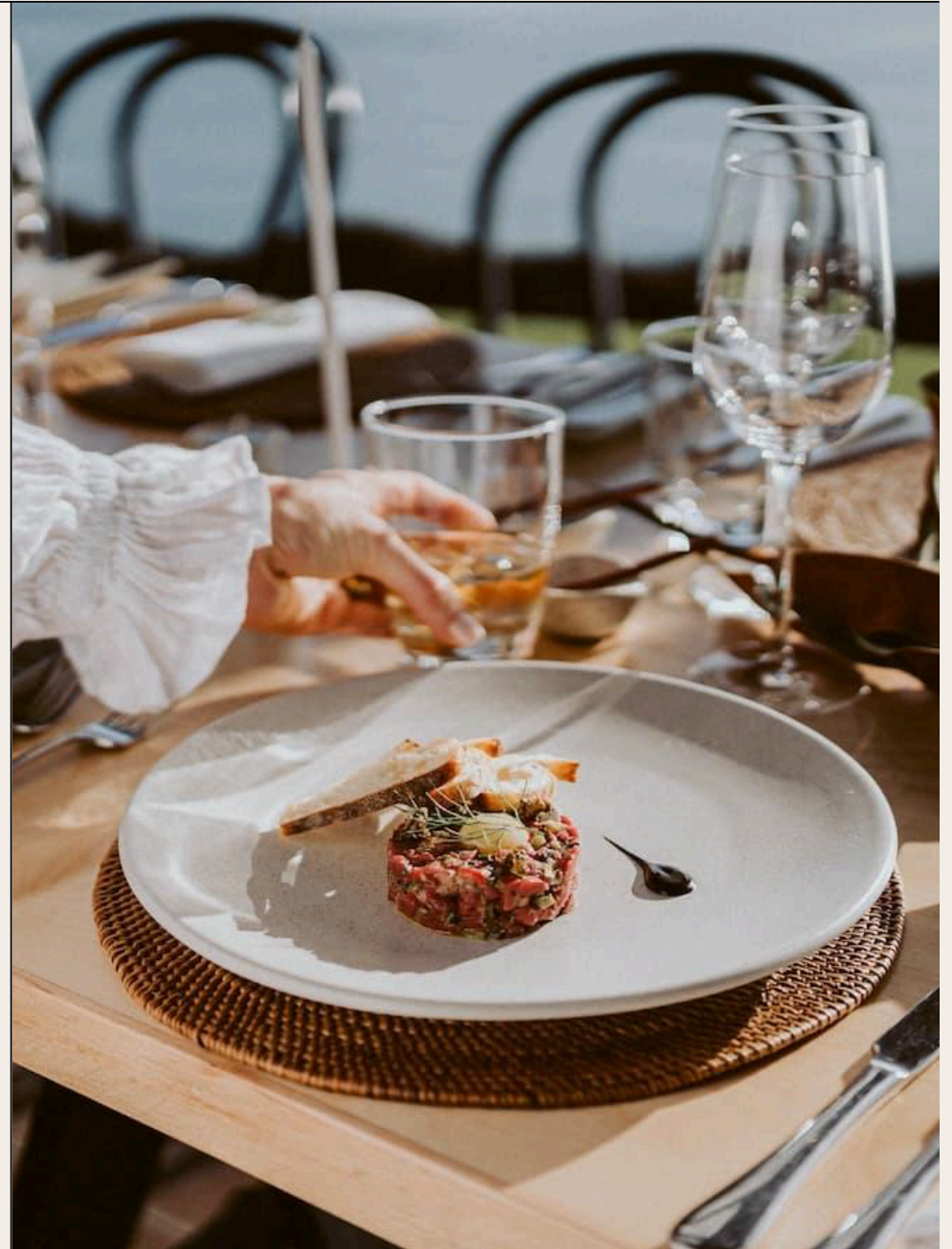

BOOMROCK CUISINE

Unforgettable cuisine in a fabulous setting.

Food sits at the heart of every gathering at Boomrock. Our chefs create seasonal menus that showcase exceptional local ingredients, designed to bring people together over dishes that feel both generous and refined.

Each event menu is thoughtfully curated to suit the occasion. Experiences often begin with a selection of canapés, followed by a considered dining experience, with tea and coffee served to conclude the meal.

As the seasons change, our chefs refine and update the menus, ensuring each event reflects the very best of what is available. As your event approaches, your event manager will share the current seasonal menu options for your consideration.



Canapés

Oysters + yuzu mignonette

Chicken Liver Pâté + brandy gel + blackcurrant crostini

Prawn and Snapper Fritters + green onion + kaffir lime + avocado mousse

Green Pea + lemon ricotta + pecorino + mint + bruschetta

Entrée

Beef Carpaccio

ginger wine + garlic flower cream + parmesan

Main

Lamb Rump

smoked eggplant + yogurt + shallots + onion marmalade + thyme oil

or

Chicken Breast

sweetcorn + swiss chard + tarragon caper reduction + candied green chilli

Dessert

Toasted Barley Panna Cotta

honeycomb + crème fraîche

Canapés

Porcini Arancini + blue cheese dipping sauce

Miso Chicken Tenders + yakitori skewer + yuzu mayo

Snapper Ceviche + coconut + coriander + avocado mousse

Prawn Cocktail + lime gin jelly + seaweed rice cracker

Premium Proteins

Sous Vide Sirloin Steak

chimichurri + red wine jus

Sumac Baked Market Fish

char lime + walnut crumb

Sides + Salads

Baby Potato Salad + cornichons + red onion herb vinaigrette

Caesar Salad + lardons + boiled egg + croutons + caesar dressing

Roasted Cauliflower + smoked hummus + red pepper + pickle onion

Confit Garlic Bread

Morning Tea

Cheese Scones + Lemon Tartlets

Lunch

Chicken Caesar Wrap

cos lettuce + bacon + egg + parmesan

Sous Vide Sirloin Steak

pickled walnut salsa verde + red wine jus

Baby Potato Salad

cornichons + red onion herb vinaigrette

Afternoon Tea

Pork & Fennel Sausage Rolls + Macarons

This menu style is only available for conferences and meetings.



Vic Hughes

Boomrock Head Chef

Vic's culinary journey is rooted in her love of nourishing friends and family. With over 30 years of experience spanning Michelin-starred restaurants in London, rustic lodges in the Scottish Highlands, and the diverse flavours of Australasia, she brings her passion and expertise to every plate.