

Signature Experience

Tropicana vibes

Our culinary team prepares a selection of the best local produce and seafood from the waters of the Coral Sea. Combining native tropical ingredients with oceanic cooking techniques these dishes are a beautiful representation of our sun kissed shoreline. Using handpicked local greens and fruits, this menu is designed around our kitchen's dedication to health and wellness, with a Caribbean inspired cocktail beverage package.

Three-hour cocktail and drinks package with vibrant interactive stations and pass-around food. \$149 per person, minimum 150 pax *

Daintree whole barramundi (GF)(DF)(NF) 🌱♻️🌿🍷🍴

sourced sustainably through our local fish mongers, steamed with flavours of lemon myrtle, kaffir lime, coriander. Presented on banana leaves, with selection of sauces and condiments

Chicken scorcher (GF)(DF)(NF) 🌱♻️🌿🍷🍴

chicken thigh fillets marinated overnight in lemon grass, basil, habanero, garlic and lime paste. Cooked over a coal BBQ, a perfect mix of flavour as the charred spices are complimented by the sweetness of our ripe Tablelands pineapple salsa

Seafood pot (GF)(DF) 🌱♻️🍷🍴

an array of fresh and picked seafood including mussels, squid, Spanish mackerel and prawns cooked in coconut cream broth with tomatoes, coriander, spinach, and lemon served with fragrant jasmine rice with toasted coconut chutney and crispy crackers

Beef tartare (GFA)(NF) 🌱♻️🍷🍴

Cured egg yolk, pickled cucumbers, white anchovy emulsion and baby capers

Green gazpacho (GFA)(V) 🌱🍷🍴

uplifting and cool, prepared with green Tablelands vegetables, herbs, and yoghurt. Build your own garnish to compliment this soup with sour dough croutons, avocado, eschalots, herbs gremolata and yoghurt

* available for Paper Crane exclusive events only.

Accompaniments

Fresh baked breads, sweet potatoes, roasted pumpkin and golden fried milk buns

Salad bowl of kale, spinach, mesclun leaves, cucumber, baby tomatoes, quinoa, shelled edamame, shaved fennel dressed in green goddess vinaigrette (GF)(DF)(V)

Seasonal fruit presented with ricotta cheese, port wine jelly and hung yoghurt (GF)(NF)(V)

Beverages

House wine, beer and bubbles

Cocktail stations

Sun of a Beach

rum and malibu, peach, orange, pineapple, cranberry juice garnished with cherry

Calypto Sangria

vodka, elderflower, cucumber, strawberry, lime, sparkling wine

Riley Lemonade

vodka, house made lemonade

Suggested entertainment: SambAfro drummers, Brazilian dancers, DJ and or live band.

Additional styling can also be suggested at the guests own expense. We recommend 'Two Tribes' who have a visual listing of props the client can view.

Add a selection of our chef's desserts to your Signature Experience for \$10 per person.

