

**JUST  
WOW.** | **ULURU  
AYERS ROCK  
RESORT**

VALID 1 APRIL 2024 – 31 MARCH 2025

# MENU' 2024-25

# AYERS ROCK RESORT MEAL OPTIONS

*[Available from all properties at Ayers Rock Resort]*

## TAKEAWAY BREAKFAST

\$38.00 per person

Apple  
Juice  
Breakfast Tub  
Milk  
Banana Bread  
Water  
Gluten Free Bar  
Cheese & Crackers  
Napkin & Bamboo Spoon  
Mints  
Refresher towel

Gluten Free or Dairy Free Takeaway Breakfast available – surcharge of \$0.50 per person.

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## TAKEAWAY LUNCH

[Minimum 6 pax]

\$52.00 per person

Deli Baguette with ham, chicken or vegetarian  
Banana Bread  
Cheese & Crackers  
1 piece of fruit  
Gluten Free Bar  
Salt & Pepper  
Refresher towel  
Bamboo Cutlery / Napkin



Located at Town Square

## GECKOS LUNCH BANQUET

[Minimum 6 pax]

\$62.00 per person

### PIZZA & SALADS

A selection of salads

A selection of gourmet pizzas

### MAIN

Choice of either:

Aussie Burger and Chips

OR

Chicken Schnitzel and Chips

Glass of soft drink

Water on the table

Tea & Coffee (filtered)

## SET LUNCH

[Minimum 10 pax]

2 course set lunch menu \$68.00 per person

Choose: Entrée and Main OR Main and Dessert

### ENTREE

Caesar Salad with Chicken or Prawns

Garden Salad with Fresh Avocados

*Served with Garlic pizza bread to share*

### MAIN

Linguini Carbonara

*Linguini pasta tossed with bacon, garlic, mushroom and cream sauce*

A selection of gourmet pizzas

### DESSERT

Strawberry Cheesecake with Lemon Myrtle Crumble

Warm Chocolate Brownie with Wattle Seed, Crumble and vanilla Ice Cream

Tea & Coffee (filtered)



Located at Town Square

## LIGHT LUNCH

[Minimum 15 pax]

Choice of 1 main meal & glass of soft drink (post mix)

\$35.00 per person

Note: Meal request to be advised latest 24 hours prior to arrival to your groups coordinator

### **Chicken Caesar Salad**

*with chicken tenderloin, baby cos lettuce, croutons, shaved parmesan, crispy bacon*

### **The Bushman Burger**

*with beef patty, bacon, sliced cheddar, caramelised onion, beetroot, mesclun lettuce, tomato, sweet pickle, quandong chutney*

### **Margherita**

*with fresh mozzarella, tomatoes, parmesan, Napoli sauce, basil oil (v)*



## ILKARI RESTAURANT – SAILS IN THE DESERT

Ilkari offers a tantalising menu with a modern twist to a traditional buffet experience and a la carte group options.

Walpa Lobby Bar is contemporary and welcoming.

Pira is a sun-kissed, poolside setting for casual dining, just like a desert oasis.

### Meal times for groups

#### Ilkari Lunch

First seating: earliest seating available- 11:45

Last seating: last seating available- 15:30

#### NOTE:

- 90min dining time for buffet. over the 90min time frame is on request and requires approval
- Seating allocation (area of the restaurant) on request only

#### Ilkari Dinner:

First seating: earliest seating available- 18:00

Last seating: last seating available- 20:30

### Dietary requirements we can cater for:

Vegetarian: Yes

Pescatarians: Yes

Vegans: Yes

Halal: Yes - Most of the dishes are Halal, some dishes may contain alcohol.

Kosher: we cannot cater for Kosher dietary requirements; guest can source from regional cities and we can assist by re-heating under their guidance

### **Menus may change seasonally**

Please note: menus are subject to availability, seasonality and may change without notice. Minimum and maximum numbers may apply. All prices are inclusive of GST.  
Menu's 2024-25 prepared by Voyages Indigenous Tourism Australia

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## WALPA BAR

[Maximum 20 pax, no minimum]

Alternative drop (Choose 2 main dishes) or single choice menu available.

2 Course Set Lunch \$55.00 per person

### ENTRÉE

Ancient grains salad

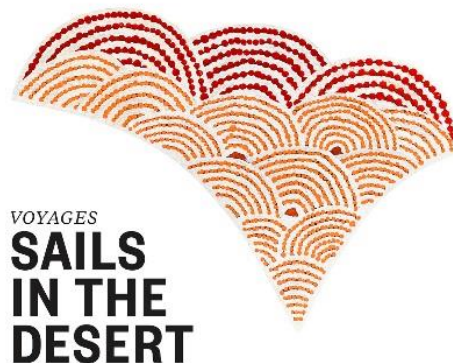
Caesar salad

### MAIN

Grilled swordfish and Asian green vegetables

Gnocchi with wild mushrooms sauce

Curry of the day served with steamed rice



## ILKARI RESTAURANT

[Minimum 30 pax]

Buffet Group Lunch \$82.00 per adult (Child 5-15 years, \$41.00 per child)

### BREAD

Selection of freshly baked breads from our resort bakery; gluten free bread, rice crackers and wraps

### MARKET GARDEN SELECTION

- Cherry tomatoes
- Cucumbers slices
- Green and stuffed olives
- Cocktail onions, artichokes & Parmesan
- Cabbage
- Sliced tomato
- Cucumber with parmesan cheese and lemon vinaigrette
- Potato salad
- Mesclun salad
- Cos lettuce
- Selection of dressing and condiments

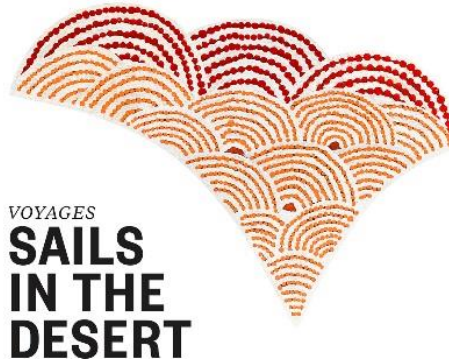
### PLATTERS

- Sliced poached chicken breast
- Char grill lemon barramundi
- Lean cold meat platters
- Smoked salmon
- Antipasto selection

### DESSERTS

- Pastry chef selection
- Fresh sliced fruits
- Australian cheese selection

Tea & Coffee (filtered)



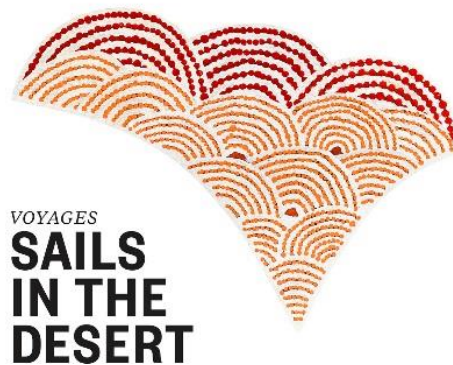
## ILKARI RESTAURANT

[Minimum 10 to Maximum 29 pax]

Grazing Platters Group Lunch \$80.00 per person

No pre-selection required, only dietaries need to be advised in advance

- Beef sliders with paperbark smoked BBQ sauce on a brioche bun
- Cider battered barramundi, steak fries, caramelised lemon, finger lime emulsion **DF**
- Salt and pepper squid, shaved vegetable salad, Kakadu plum and chilli sauce **GF | DF**
- Masala spiced cauliflower pakora, served with a tamarind dipping sauce **V | GF | DF**
- Selection of house made dips served with crudités **V | GF**



## ILKARI RESTAURANT

[Minimum 20 pax]

Asian Lunch Banquet \$82.00 per adult (Child 5-15 years, \$41.00 per child)

### ENTRÉE

Select one

- Crab and Sweetcorn Soup
- Steamed Gyoza Dumplings
- Pork bun and condiments

### MAIN

Select three, served with steamed Jasmine rice and wok tossed vegetables

- Sweet and Sour Pork
- Seafood Combination, XO sauce
- Beef and Black Bean Sauce
- Ginger, Honey and Sesame Chicken
- Thai Green Chicken Curry
- Pork Belly Abodo
- Steamed Barramundi with ginger, sesame, shaoxing wine
- Crispy Sichuan Chicken
- Salt and Pepper Squid

### DESSERT

Select one

- Vanilla Cheesecake with berry compote and crumble
- Mango Coconut cake With Praline and chocolate mousse

Tea & Coffee (filtered)



## ILKARI RESTAURANT

[Minimum 10 pax]

Alternative drop or single choice menu available.

3 Course Set Dinner \$99.00 per person OR \$109.00 per person incl. 1 Glass of House Wine

*Choose: Entrée, Main and Desert*

### ENTRÉE

Kangaroo Tartar

*with lemon myrtle cream, confit egg, sourdough crisp*

Pan Seared Scallops

*with cauliflower puree, fried capers, raisin vinaigrette*

### MAINS

Braised Beef Cheek

*with celeriac puree, port wine jus*

Pepper berry Scented Barramundi

*with braised fennel, warrigal green, garlic jus*

### DESSERT

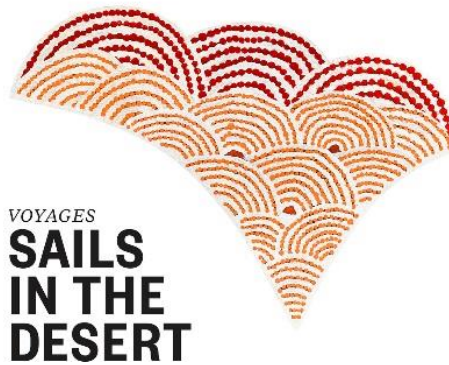
Tropical Bourbon Vanilla Cream Brulee

*with pineapple compote, mango mint salad*

Chocolate Opera GF

*with raspberry gel, chocolate sponge*

Tea & Coffee (filtered)



## ILKARI RESTAURANT

Buffet Dinner \$99.00 per adult (Child 5-15 years, \$49.50 per child)

### Sample menu – On Rotation

#### HOT STATION

- Butter Chicken
- Tomato Biryani
- Roasted Vegetables
- Crusted Barramundi
- Potato Bravas
- Corn Fritters
- Chickpea Curry
- Roast of the Day
- Soup of the Day

#### COLD STATION

- Salad Station
- Condiments
- Dressings
- Charcuterie
- Cold seafood
- Cheese Selection

#### DESSERT



## MANGATA BISTRO & BAR – DESERT GARDENS HOTEL

Mangata takes on the Pitjantjatjara name for desert quandong. Mangata offers the perfect start to your day, serving a delicious buffet breakfast to ready you for a day of exploring the outback. The contemporary indoors flows seamlessly to an outdoor terrace, where you're surrounded by the native greens of the iconic gardens of the hotel.

### Dietary requirements we can cater for:

Vegetarian: Yes

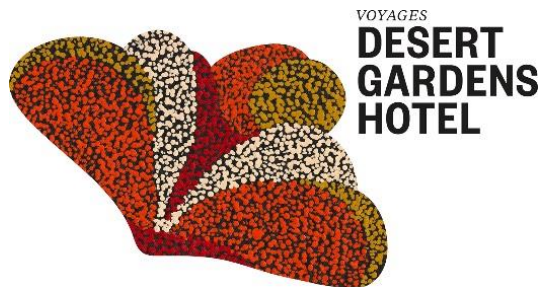
Pescatarians: Yes

Vegans: Yes

Halal: Yes - Most of the dishes are Halal, some dishes may contain alcohol

Kosher: we cannot cater for Kosher dietary requirements; guest can source from regional cities and we can assist by re-heating under their guidance.

**Menus may change seasonally**



## MANGATA BISTRO & BAR

[Minimum 10 pax]

Alternative drop (Choose 2 dishes) or single choice menu available

2 Course Set Lunch or Dinner \$79.00 per person (Child 5-15 years, \$39.50 per child)

*Choose: Entrée and Main OR Main and Desert*

3 Course Set Lunch or Dinner \$89.00 per person (Child 5-15 years, \$44.50 per child)

*Choose: Entrée, Main and Desert*

**All meals will be served with bread and butter!**

### ENTRÉE

Kangaroo Kebabs

*Native pepper tzatziki, grilled pita Bread*

Seared scallops, champagne corn, corn chorizo salsa, finger lime pearls

*Lemon myrtle pumpkin salad*

*Maple walnut, pickled onion, bush spinach, Persian fetta, balsamic dressing*

### MAINS

Market Fish

*Wild thyme salted potatoes, kale, rosella heirloom tomato salad, lemon aspen gel.*

Native encrusted pork loin

*Duck fat potatoes, seasonal vegetables, and bush tomato jus*

Cauliflower steak

*Pepperberry hummus, seasonal vegetables, blistered cherry tomatoes, pomegranate molasses*

### DESSERT

*Trio Sorbet*

*Chef's selection of Native inspired sorbets*

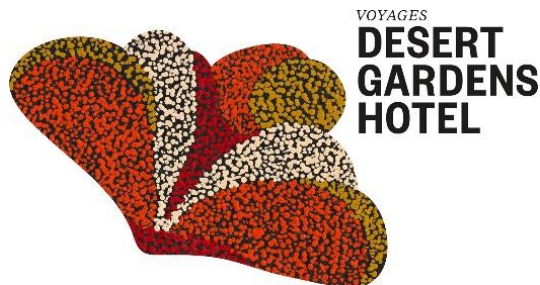
*Vanilla bean panna cotta*

*Chocolate soil, caramelized macadamia, rosella/raspberry gel*

Tea & Coffee (filtered)

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## ARNGULI GRILL & RESTAURANT

[Minimum 10 to 20 Maximum pax] - **6:00pm - 8:30pm seating times**

Alternative drop (Choose 2 dishes) or single choice menu available

2 Course Set Dinner \$125.00 per person (Child 5-15 years, \$62.50 per child)

*Choose: Entrée and Main OR Main and Desert*

3 Course Set Dinner \$155.00 per person (Child 5-15 years, \$77.50 per child)

*Choose: Entrée, Main and Desert*

**All meals will be served with bread and compound butter!**

### ENTRÉE

Tempura Prawn

*Mango river-mint salad, lemon-aspen chilli caramel*

Pork Belly

*Apple & fennel salad, pineapple chilli jam, spiced davidson plum gel*

### MAINS

Market Fish of the Day

*Served with chef's selection of accompaniments.*

Eye Fillet 200g Grain fed/ Riverina South-East QLD/ Recommended medium rare.

*Served with duck fat potatoes, seasonal vegetables, seeded mustard jus & cultured butter.*

### DESSERT

Rum and Date pudding

*Rum caramel, maple walnuts, wattleseed nut crumble, Vanilla bean ice-cream*

Cheese Board for 1

*Selection of 3 cheese served with chef's selection of accompaniments*

Tea & Coffee (filtered)



## BOUGH HOUSE – OUTBACK HOTEL & LODGE

The Bough House offers a traditional Australian buffet breakfast. For dinner, share in the spirit of outback Australia and enjoy a roast of the day served alongside a delicious buffet. Buffet selections offer classic Australian dishes incorporating native flavours that include vegetarian options, with a great selection of desserts to complete your meal.

### Meal times for groups

Bough House Lunch:

First seating: earliest seating available- 11:30

Last seating: last seating available -14:30

Bough House Dinner:

First seating: earliest seating available- 18:00

Last seating: last seating available- 20:30

NOTE:

- 90min dining time for buffet. Over the 90min time frame is on request and requires approval
- Seating allocation (area of the restaurant) on request only

### Dietary requirements we can cater for:

Vegetarian: Yes

Pescatarian: Yes

Vegan: Yes

Halal: Yes - Most of the dishes are Halal, some dishes may contain alcohol.

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## BOUGH HOUSE RESTAURANT

[Minimum 10 pax]

2 Course Shared Platters Lunch \$58.00 per person (Child 5-15 years, \$29.00 per child)

### ENTRÉE

Rocket Salad

*Confit pear salad, roasted pine nuts, saltbush bocconcini cheese with native river mint vinaigrette*

&

Wild Mushrooms Arancini

*Manchego cheese and bush tomato chutney*

### MAIN

Lemon Myrtle Grilled Chicken Breast

*Naples puttanesca sauce and sauteed broccolini in garlic butter*

&

Slow-roast Fennel Pork Belly

*chimichurri, noisette sweet potato and samphire- eggplant soffrito*



## BOUGH HOUSE RESTAURANT

[No minimum pax]

Buffet Dinner \$72.00 per adult (Child 5-15 years, \$30.00 per child)

### Menu On Rotation

#### HOT STATION

Lemon Myrtle Chicken Curry

Smokey Bush Tomato Pork Chops

Roast of the Day

Lemon Aspen Barramundi

Roasted Kipfler Potatoes & Samphire

Roasted Vegetables

Bush Tucker Fried Rice

#### COLD STATION

Wattleseed Damper and Saltbush Dukkah Butter

Salad Station

Condiments

Dressings

Charcuterie

Cold seafood

Cheese Selection

#### DESERT STATION

Pavlova and Davidson Plum Compote

Wattleseed Vanilla Custard Tarts

Quandong Cheesecake

*Outback Bough House Buffet will only be available seasonally*



## BOUGH HOUSE RESTAURANT

[Minimum 10 pax]

3 Course Shared Platter Dinner \$79.00 per adult (Child 5-15 years, \$39.50 per child)

### ENTRÉE

Vegetable Croquette  
*Fine herb remoulade and fennel slaw*

&

Baby Spinach Salad  
*fetta, balsamic glazed baby beetroots, quinoa, pickled red onions and lemon-mustard emulsion*

### MAIN

Wild Garlic Marinated Lamb Cutlets  
*Red wine jus, celeriac puree and confit heirloom tomatoes*

&

Lemon Aspen Barramundi  
*Sauteed broccolini and caramelized sweet potato noisette*

### DESSERT

Profiteroles  
*vanilla custard, passion fruit, white chocolate sauce*

&

Belgian Chocolate Tarts  
*caramelized strawberries, finger lime mascarpone cream*



## BBQ BAR

[Minimum 6 pax]

Self-Cook \$48.00 per adult (Child 5-15 years, \$24.00 per child)

*Guest may choose 1 main and free access to the salad bar*

### MAINS

Porterhouse Steak 250g

Chicken Breast

Barramundi Fillet - skin on 200g

Pork Sausage Thick (3)

NT Buffalo (Bush Tomato Marinade) 250g

Camel Sausage (3)

Lemon Myrtle Chicken Tenderloins 250g

Emu Kebab (3)

### SIDES

Salad bar, jacket potatoes, roasted corn cobs and bread rolls

# ULURU AYERS ROCK RESORT

## SUNSET STRIP CATERING

[Minimum 15 pax]

### **Sunset Deluxe \$34.00 per person**

Dips x 3

Crackers

Corn Chips

Cheese Cubes

Crudites (Celery, Carrot sticks)

Bocconcini & Spinach on mini toast

Smoked kangaroo wrapped around Grissini bread

Beverages – Sparkling wine, Orange Juice and assorted soft drink

*Includes service table with tablecloth, Set up & signage, table attendance, pack down & removal of rubbish*

### **Sunset Standard \$27.00 per person**

Dips x 3

Crackers

Corn Chips

Cheese Cubes

Crudites (Celery, Carrot sticks)

Beverages – Sparkling wine and Orange Juice

*Includes service table with tablecloth, Set up & signage, table attendance, pack down & removal of rubbish*

# ULURU AYERS ROCK RESORT

## SUNSET STRIP CATERING

[Minimum 15 pax]

### **Sunset Basic \$22.00 per person**

Dips x 3

Crackers

Corn Chips

Beverages – Sparkling wine and Orange Juice

*Includes service table with tablecloth, Set up & signage, table attendance, pack down & removal of rubbish*

### **Catering- Food only \$16.00 per person**

Dips x 3

Crackers

Corn Chips

Beverages – Sparkling wine and Orange Juice

*No service component*