

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

**VALID 1 APRIL 2026 – 31 MARCH 2027**

# **MENU' 2026-27**

# AYERS ROCK RESORT MEAL OPTIONS

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

## TAKEAWAY BREAKFAST

**\$42.00 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]

**\$56.00 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 10 pax]

**\$68.00 per person**

### PIZZA & SALADS

A selection of salads

A selection of gourmet pizzas

### MAIN

Choice of either:

Spaghetti Al Funghi

*Spaghetti pasta tossed with medley of wild mushrooms and cream sauce*

OR

Chicken Alla Genovese

*Fusilli pasta with chicken, alla genovese pesto, spinach semi dried tomato, chorizo and parmesan*

Glass of soft drink

Water on the table

Tea & Coffee (filtered)

## SET LUNCH

[Minimum 10 pax]

**2 course set lunch menu \$74.00 per person**

Choose: Entrée and Main OR Main and Dessert

### ENTREE

Pear and Radicchio Salad GF

Garden Salad GF

*Served with Garlic pizza bread to share*

### MAIN

Gnocchi or Fusilli Carbonara

*Pasta tossed with bacon, garlic, onion mushroom and cream sauce*

A selection of gourmet pizzas  
(Choose from menu selections)

### DESSERT

Italian Mascarpone Cheesecake with Vanilla Sable, Lemon and Orange Glaze GF

Coconut Gelato/Mango Gelato With Fresh Berries and Toasted Coconut GF VV

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

### **Pear & Radicchio Salad**

*Pear, Radicchio, Gorgonzola, Candied Pecan, Arugula, Italian Vinaigrette*

### **Gnocchi Carbonara**

*Bacon, Mushroom, Cream, Garlic, Parmesan*

### **Chicken Avocado Delight Pizza**

*Tender Chicken Pieces, Avocado, Onion, Semi Dried Tomato, Olives, Mozzarella, Tomato Pizza Sauce*



## 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 2026-27 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 \$65.00 per person

#### **Entrée**

##### **WALPA SERRANO BRUSCHETTA**

Serrano Ham & Rockmelon / Ciabatta / Pecorino / Wild Leek / Finger Lime Marmalade

##### **BRUSSEL AVOCADO SALAD | VV, DF, GF**

Avocado / Grilled Brussel Sprouts / Pumpkin / Quinoa / Kale Chips / Lemon Myrtle Rosella Dressing

#### **Mains**

##### **MARKET FISH | GF, DF**

Charred Asparagus / Minted Pea Puree / Confit Tomatoes / Preserved Lemon Bush Spiced Potato

##### **WAGYU BEEF BURGER | GFA, DFA**

Wattle seed Bun / Caramelised Onion / Bacon / Smoked Cheddar / Lettuce / Pickle / Tomato / Desert Honey Mustard Mayo

##### **ZUCCHINI BLACK BEAN BURGER | GFA, DFA, VV VEGAN OR VEGETARIAN OPTION FOR MAINS**





## **ILKARI RESTAURANT**

[Minimum 30 pax]

**Buffet Group Lunch \$90.00 per adult (Child 5-15 years, \$45.00 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
- Spanish onion
- Parmesan
- Croutons
- Cabbage
- Boiled egg
- Bacon bits
- Sliced capsicum
- Fetta cheese
- Potato salad
- Mesclun salad
- Cos lettuce
- Selection of dressing and condiments

### **PLATTERS**

- Sliced smoked 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 \$83.00 per person**

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

- Beef sliders with smoked cheddar Native BBQ sauce on a brioche bun
- Classic battered barramundi, fries, caramelised lemon, finger lime emulsion **DF**
- Salt and pepper squid, shaved vegetable salad, GF | **DF**
- Sweet potato Croquettes Pepperberry Aioli V | **GF** | **DF**
- Selection of house made dips served with crudités **V** | **GF**





## ILKARI RESTAURANT

[Minimum 20 pax]

Asian Lunch Banquet \$90.00 per adult (Child 5-15 years, \$42.50 per child)

### ENTRÉE

Select one

- Sweetcorn Soup (V)
- Steamed Gyoza Dumplings
- Pork bun and condiments

### MAIN

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

- Sweet and Sour Pork
- Beef and Black Bean Sauce
- Ginger, honey and Sesame Chicken
- Thai Green Chicken Curry
- Pork Belly Adobo
- Market fish sesame oil fried ginger sauce
- Salt and Pepper Squid

### DESSERT

Select one

- Vanilla Cheesecake tart with berry compote and crumble
- Mango Coconut Dacquoise GF Vegan

Tea & Coffee (filtered)



## ILKARI RESTAURANT

[Minimum 10 pax]

Alternative drop or single choice menu available.

**3 Course Set Dinner \$110.00 per person OR \$120.00 per person incl. 1 Glass of House Wine**

*Choose: Entrée, Main and Desert*

### ENTRÉE

**Char grilled Lamb Loin**

*Native Thyme sweet potato cake, heirloom carrot, shiraz reduction, micro herbs*

**Warm Pan Seared Sea Scallops**

*with cauliflower puree, fried capers, succulents, desert lime salsa Verde*

### MAINS

**Tasmanian bush peppered Scotch**

*Saffron fondant potato, seasonal veg, red wine Jus*

**Market fish**

*braised fennel, trussed tomato, bush spinach, finger lime caviar beurre blanc*

### DESSERT

**Vanilla Cream Brulee**

*Berry compote, fresh berries*

**Chocolate Opera GF**

*with raspberry gel, chocolate soil*

Tea & Coffee (filtered)



## **ILKARI RESTAURANT**

Buffet Dinner \$105.00 per adult (Child 5-15 years, \$63.50 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



## 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 \$86.00 per person (Child 5-15 years, \$43.00 per child)**

*Choose: Entrée and Main OR Main and Desert*

**3 Course Set Lunch or Dinner \$96.50 per person (Child 5-15 years, \$48.25 per child)**

*Choose: Entrée, Main and Desert*

All meals will be served with bread and butter

### ENTRÉE

**Seared Hokkaido Scallops**

*Sashimi grade, salmon roe, finger lime*

**Grilled Halloumi**

*Smoked almonds, pomegranate molasses, basil oil*

### MAINS

**Market Fish**

*Blistered peas and pods, sago and chive beurre blanc*

**Grilled Black Angus Scotch 250g**

*Duck fat potatoes, winter vegetables and port quandong Jus*

### DESSERT

**Warm chocolate fondant**

*Rock salt caramel ice cream, nut crumble*

**Vanilla Bean Cheesecake**

*Raspberry compote, macadamia praline*

# 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 \$136.00 per person (Child 5-15 years, \$68.00 per child)**

*Choose: Entrée and Main OR Main and Desert*

**3 Course Set Dinner \$168.00 per person (Child 5-15 years, \$84.00 per child)**

*Choose: Entrée, Main and Desert*

All meals will be served with bread and compound butter

## ENTRÉE

**Glazed Lamb shoulder**

*12 hour braised and pressed, river mint, sugar snap peas*

**Seared Duck Breast**

*Native Pepper berry spice, orange, foie gras*

## MAINS

**Market Fish of the Day**

*Served with chef's selection of accompaniments to share family style*

**Wagyu MB6+ Eye Fillet 200g (prepared medium-rare)**

*Served with chef's selection of accompaniments to share family style*

## DESSERT

**Whiskey Wattleseed Tiramisu**

*Glenlivet 12 years, wattleseed mascarpone, espresso syrup*

**Cheese Board for 1**

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





## 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

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## BOUGH HOUSE RESTAURANT

[Minimum 10 pax]

2 Course Shared Platters Lunch \$65.00 per person (Child 5-15 years, \$35.50 per child)

### ENTRÉE

#### Mixed Leaves Salad

*Marinated olives and semi dried tomatoes, roasted eggplant, bocconcini cheese, with basil pesto vinaigrette*

&

#### Wild Mushrooms Arancini

*Manchego cheese and truffle honey chipotle mayo*

### MAIN

#### Native Thyme Confit Chicken Breast

*Saltbush creamy polenta and sauteed broccolini in garlic butter*

&

#### Slow-roast Pork Belly

*chimichurri, sweet potato puree and warrigal greens- eggplant sofrito*



## BOUGH HOUSE RESTAURANT

[Minimum 10 pax]

3 Course Shared Platter Dinner \$90.00 per adult (Child 5-15 years, \$45.00 per child)

### ENTRÉE

#### Prosciutto Croquette

*Napoli whipped goat cheese and fennel slaw*

&

#### Radicchio Salad

*fetta, pistachio, balsamic glaze, char grilled pumpkin and capsicum, quinoa, lemon-mustard emulsion*

### MAIN

#### Wild Garlic Marinated Lamb Cutlets

*Red wine jus, celeriac puree and confit heirloom tomatoes*

&

#### Wild Barramundi

*Sauteed kipfler potatoes and fine herbs caramelized shallots*

### 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 \$55.00 per person**

*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 25 pax]

### Sunset Deluxe \$41.50 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 \$33.50 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*

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