

VALID 1 APRIL 2026 – 31 MARCH 2027

MENU' 2026-27

Allergen statement:

Whilst we take great care in controlling our use of allergens where possible, Voyages and its suppliers operate working kitchens and use equipment and facilities that may come into contact with various allergens. As a result, even when an allergen may not be an ingredient in a meal there is always a risk that the meal could still contain traces of allergens which may be transferred during storage or preparation. As such we cannot guarantee that any food or beverage item is free from cross-contact with allergens such as peanuts, tree nuts, milk, eggs, fish, crustaceans, soy, wheat, sesame or lupin. For further information, please speak with your service attendant.

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.

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]

\$74.00 per person

PIZZA & SALADS

(to share - one salad and one pizza to choose from below per group)

A selection of Salad

Garden Salad (GF) (V)

Cucumber, Red Onion, Feta, Tomato, Mixed Lettuce tossed in Balsamic Dressing

OR

Caesar Salad

Cos Lettuce, Crispy Bacon, Parmesan, Croutons, Caesar Dressing, Boiled Egg

A selection of gourmet pizza

Geckos Pizza

Ham, Chicken, Pepperoni, Salami, Red Onion, Mozzarella Cheese, Tomato Pizza Sauce

OR

Margherita (V)

Tomato, Basil, Bocconcini Cheese, Tomato Pizza Sauce, Mozzarella Cheese

OR

Peri-Peri Chicken

Tender Chicken Pieces, Tomato, Onion, Capsicum, Mozzarella Cheese, Tomato Pizza Sauce, Chilli Aioli

MAIN (to choose one per person)

Spaghetti Verde (V)

Tomato Sugo, Charred Zucchini, Semi-Dried Tomato, Olive, Spinach, Basil, Preserved Lemon Oil, Parmesan

OR

Gnocchi Carbonara

Onion, Bacon, Mushroom, Garlic, Cream, Parmesan



Located at Town Square

SET LUNCH

[Minimum 10 pax]

2 course set lunch menu \$68.00 per person

Choose: Entrée and Main OR Main and Dessert.

ENTRÉE

Garden Salad (GF) (V)

Cucumber, Red Onion, Feta, Tomato, Mixed Lettuce tossed in Balsamic Dressing

OR

Caesar Salad

Cos Lettuce, Crispy Bacon, Parmesan, Croutons, Caesar Dressing, Boiled Egg

Served with Garlic Pizza Bread to Share

MAIN

Gnocchi Carbonara

Onion, Bacon, Mushroom, Garlic, Cream, Parmesan

OR

A selection of gourmet pizza

Geckos Pizza *Ham, Chicken, Pepperoni, Salami, Red Onion, Mozzarella, Tomato Pizza Sauce*

OR

Margherita (V) *Tomato, Basil, Bocconcini, Mozzarella, Tomato Pizza Sauce*

OR

Peri-Peri Chicken *Tender Chicken Pieces, Tomato, Onion, Capsicum, Mozzarella, Tomato Pizza Sauce,
Chilli Aioli*

DESSERT

Red Velvet Cake (GF) (VV)

Red Velvet Cake, Mixed Berry Compote

OR

Trio Gelato (GF)

Chocolate, Coconut, Blood Orange



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.

Garden Salad (V) (GF)

Cucumber, Red Onion, Feta, Tomato, Mixed Lettuce tossed in Balsamic Dressing

OR

Gnocchi Carbonara

Onion, Bacon, Mushroom, Garlic, Cream, Parmesan

OR

Peri-Peri Chicken

Tender Chicken Pieces, Tomato, Onion, Capsicum, Mozzarella, Tomato Pizza Sauce, Chilli Aioli



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



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

BRUSSELS AVOCADO SALAD (VV), (DF), (GF)

Avocado, Grilled Brussels Sprouts, Pumpkin, Quinoa, Kale Chips, Lemon Myrtle Rosella Dressing

MAINS

MARKET FISH (GF), (DF), (M)

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

WAGYU BEEF BURGER (GFA), (DFA)

Wattleseed Bun, Caramelised Onion, Bacon, Smoked Cheddar, Lettuce, Pickle, Tomato, Desert Honey Mustard Mayo

ZUCCHINI BLACK BEAN BURGER (GFA), (DF), (VV)

Wattleseed Bun, Zucchini Black Bean Patty, Vegan Cheese, Bush Tomato, Lettuce, Onion, Chips

A – Australian I – Imported M – Mixed origin



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
- Feta cheese
- Potato salad
- Mesclun salad
- Cos lettuce
- Selection of dressing and condiments

PLATTERS

- Sliced smoked chicken breast
- Char-grill lemon barramundi (I)
- Lean cold meat platters
- Smoked salmon (A)
- Antipasto selection

DESSERTS

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

Tea & Coffee (filtered)

A – Australian I – Imported M – Mixed origin



ILKARI RESTAURANT

[Minimum 10 pax, 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), (I)
- Salt & Pepper Squid, shaved vegetable salad (GF), (DF), (I)
- Sweet Potato Croquettes, Pepperberry Aioli (V), (GF), (DF)
- Selection of house made dips served with crudités (V), (GF)

A – Australian I – Imported M – Mixed origin



ILKARI RESTAURANT

[Minimum 20 pax]

Asian Lunch Banquet \$90.00 per adult (Child 5-15 years, \$45.00 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 (M)
- Salt & Pepper Squid (I)

DESSERT

Select one

- Vanilla Cheesecake Tart with berry compote and crumble
- Mango Coconut Dacquoise (GF), (VV)

Tea & Coffee (filtered)

A – Australian I – Imported M – Mixed origin



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 Dessert

ENTRÉE

Char-grilled Lamb Loin

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

Warm Pan Seared Sea Scallops (I)

with cauliflower purée, fried capers, succulents, desert lime salsa Verde

MAINS

Tasmanian Bush Peppered Scotch

Saffron fondant potato, seasonal veg, red wine Jus

Market Fish (M)

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)

A – Australian I – Imported M – Mixed origin



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 (l)
- Potato Bravas
- Corn Fritters
- Chickpea Curry
- Roast of the Day
- Soup of the Day

COLD STATION

- Salad Station
- Condiments
- Dressings
- Charcuterie
- Cold seafood (M)
- 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 Dessert

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

Choose: Entrée, Main and Dessert

All meals will be served with bread and butter

ENTRÉE

Searched Hokkaido Scallops (I)

Sashimi grade, salmon roe, finger lime

Grilled Halloumi

Smoked almonds, pomegranate molasses, basil oil

MAINS

Market Fish (A)

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

A – Australian I – Imported M – Mixed origin

ARNGULI GRILL & RESTAURANT

[Minimum 10 pax, Maximum 20 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 Dessert

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

Choose: Entrée, Main and Dessert

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 Pepperberry spice, orange, foie gras

MAINS

Market Fish of the Day (A)

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 year Old, wattleseed mascarpone, espresso syrup

Cheese Board for 1

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

A – Australian I – Imported M – Mixed origin



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.

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



BOUGH HOUSE RESTAURANT

[Minimum 10 pax]

2 Course Shared Platters Lunch \$65.00 per person (Child 5-15 years, \$32.50 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

Feta, Pistachio, Balsamic Glaze, Char-grilled Pumpkin and Capsicum, Quinoa, Lemon-mustard Emulsion

MAIN

Wild Garlic Marinated Lamb Outlets

Red Wine Jus, Celeriac Puree and Confit Heirloom Tomatoes

&

Wild Barramundi (I)

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

A – Australian I – Imported M – Mixed origin



BBQ BAR

[Minimum 6 pax, Maximum 10 pax]

Self-Cook \$55.00 per person

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

MAINS

Porterhouse Steak 250g

Chicken Breast

Barramundi Fillet - skin on 200g (I)

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

A – Australian I – Imported M – Mixed origin

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, setup & 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