

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

VALID 1 APRIL 2023 – 31 MARCH 2024

# **MENU' 2023-24**

# 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

## TAKEAWAY BACKPACK BREAKFAST

\$52.00 per person

Apple  
Juice  
Breakfast Tub  
Milk  
Banana Bread  
Water  
Gluten Free Bar  
Cheese & Crackers  
Napkin & Bamboo Spoon  
Mints  
Refresher towel  
Ayers Rock Resort Souvenir Logo Backpack

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

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## TAKEAWAY LUNCH

\$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 10 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 6 pax]

Alternative drop or single choice menu available

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)

\$30.00 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

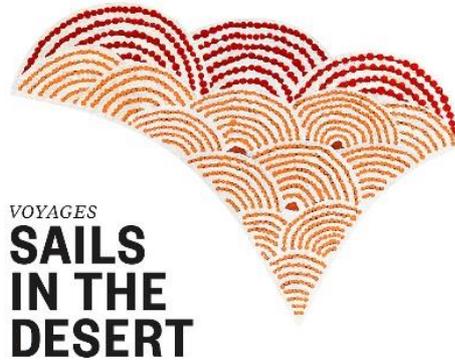
Vegans: Yes

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

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 2023-24 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

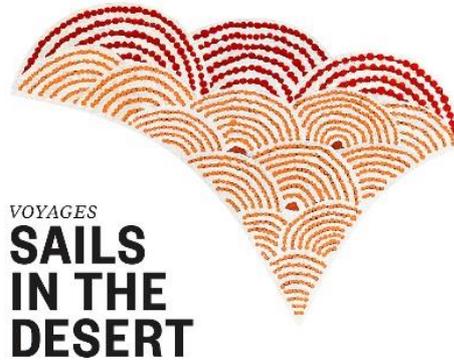
Caesar salad

### 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 \$72.00 per adult (Child 5-15 years, \$36.00 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

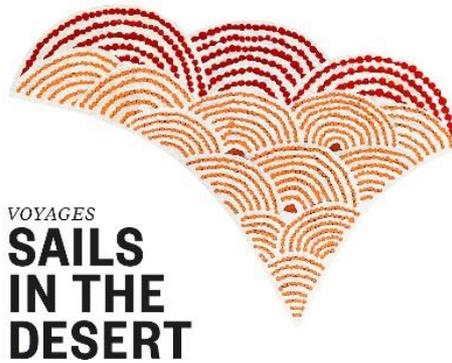
### **PLATTERS**

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 29 Maximum pax]

Grazing Platters Group Lunch \$70.00 per person

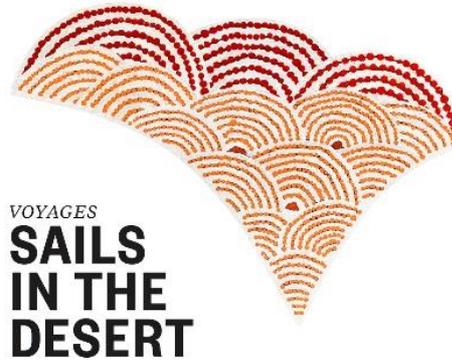
Beef sliders with paperbark smoked BBQ sauce on a brioche bun

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 \$72.00 per adult (Child 5-15 years, \$36.00 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

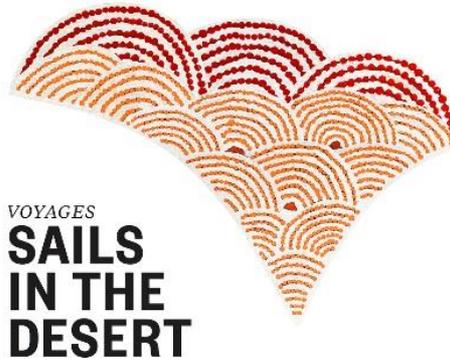
### DESSERT

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.

2 Course Set Dinner \$108.00 per person OR \$118.00 per person incl. 1 Glass of House Wine

*Choose: Entrée and Main OR Main and Desert*

3 Course Set Dinner \$145.00 per person OR \$155.00 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

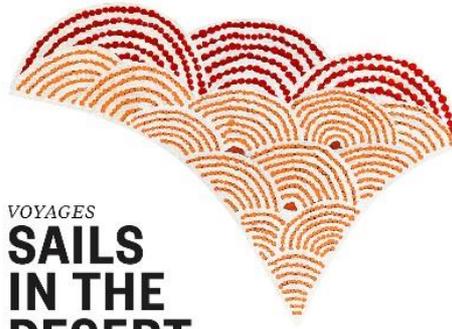
Tropical Bourbon Vanilla Cream Brulee

*with pineapple compote, mango mint salad*

Chocolate Opera GF

*with raspberry gel, chocolate sponge*

Tea & Coffee (filtered)



VOYAGES  
**SAILS  
IN THE  
DESERT**

## **ILKARI RESTAURANT**

Buffet Dinner \$89.00 per adult (Child 5-15 years, \$44.00 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



Mangaṭa takes on the Pitjantjatjara name for desert quandong. Mangaṭa 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:

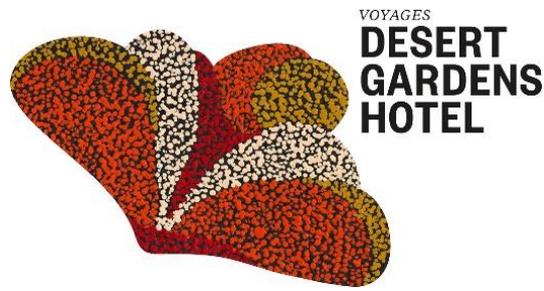
Vegetarian: Yes

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.



## MANGAṬA BISTRO & BAR

Below menu applies for groups from 7 pax and pre-selection is required. Group's 1-6 pax will be offered an A la Carte menu on arrival to the Restaurant and do not require pre-selection.

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

2 Course Set Lunch \$65.00 per person (Child 5-15 years, \$32.50 per child)

*Choose: Entrée and Main OR Main and Desert*

3 Course Set Lunch \$75.00 per person (Child 5-15 years, \$37.50 per child)

*Choose: Entrée, Main and Desert*

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

### ENTRÉE

Smoked Chicken Salad

*Mixed leaf, capsicum, Spanish onion, mango, fetta, passionfruit dressing*

Soup of the day

*Crispy croutons, Basil oil and herbs*

### MAINS

Market Fish

*Avocado lemon-aspen puree, pickled confit garlic aioli, wild herbed potato*

Native encrusted pork loin

*Duck fat potatoes, seasonal vegetables, and pepper jus*

Superbowl

*Chef's selection of green & superfoods, quinoa with rosella dressing*

### DESSERT

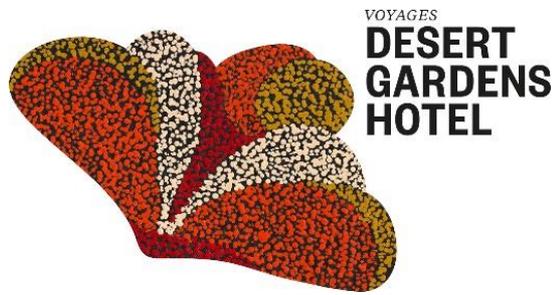
Trio Sorbet

*Chef's selection of Native inspired sorbets*

Lemon Myrtle Tart

*Vincotti cream, honeycomb, vanilla bean ice-cream*

Tea & Coffee (filtered)



## MANGAṬA BISTRO & BAR

Below menu applies for groups from 7 pax and pre-selection is required. Group's 1-6 pax will be offered an A la Carte menu on arrival to the Restaurant and do not require pre-selection. Alternative drop or single choice menu available

2 Course Set Dinner \$75.00 per person (Child 5-15 years, \$37.50 per child)

*Choose: Entrée and Main OR Main and Desert*

3 Course Set Dinner \$85.00 per person (Child 5-15 years, \$42.50 per child)

*Choose: Entrée, Main and Desert*

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

### ENTRÉE

Chicken Caesar Salad

*Croutons, cos lettuce, parmesan, bacon lardons, Caesar dressing*

Bush Spice Kangaroo Kebabs

*Charred Pita Bread, river mint tzatziki*

Haloumi

*Grilled halloumi, asparagus, Baby Spinach, heirloom tomato, Pomegranate molasses*

### MAIN

Scotch Fillet 200gm

*Duck fat potatoes, seasonal vegetables bush tomato jus*

Market Fish

*Beetroot cashew puree, fennel citrus salad, lemon-myrtle beurre noisette*

Chicken Supreme

*Scalloped sweet potato, seasonal vegetables, native thyme jus*

### DESSERT

Trio Sorbet

*Chef's selection of Native inspired sorbets*

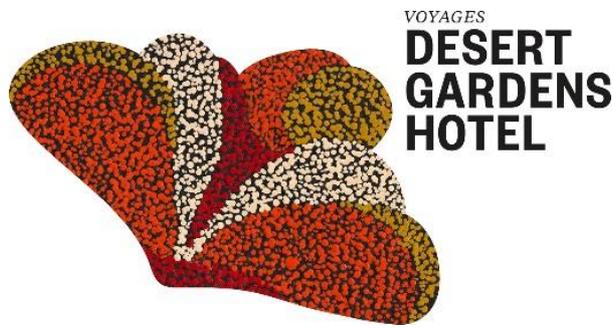
Chocolate Panna-Cotta

*River mint mango gel, caramelized macadamia soil*

Banoffee Pie

*Salted caramel, caramelized banana, meringue, vanilla bean ice-cream*

Tea & Coffee (filtered)



## ARNGULI GRILL & RESTAURANT

[Minimum 10 to 20 Maximum pax]

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

2 Course Set Dinner \$120.00 per person (Child 5-15 years, \$60.00 per child)

*Choose: Entrée and Main OR Main and Desert*

3 Course Set Dinner \$145.00 per person (Child 5-15 years, \$72.50 per child)

*Choose: Entrée, Main and Desert*

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

### 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

Passionfruit Tower

*Chocolate cylinder, passionfruit jelly, strawberry & davidson plum gel, chocolate paint*

Cheese Board for 1

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

Tea & Coffee (filtered)

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## BOUGH HOUSE – OUTBACK PIONEER 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

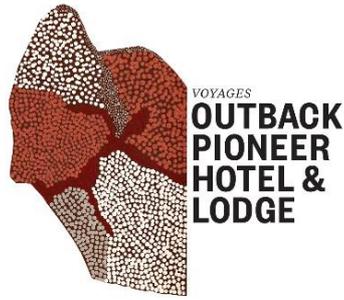
Vegan: Yes

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.

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 2023-24 prepared by Voyages Indigenous Tourism Australia

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## BOUGH HOUSE RESTAURANT

[Minimum 10 pax]

2 Course Set Lunch \$45.00 per person (Child 5-15 years, \$22.50 per child)

3 Course Set Lunch \$52.00 per person (Child 5-15 years, \$26.00 per child)

**Sample menu - menu will change seasonal.**

### 2 COURSE

#### ENTRÉE

Mediterranean Mixed Greens  
*Balsamic Dukkah glaze and honey roasted halloumi cheese*

#### MAIN -

Lemon Myrtle Grilled Chicken Breast  
*Warrigal greens velouté and seasonal roasted vegetables*

Or

Traditional Eggplant Parmigiana  
*Sicilian style Napoli sauce and saltbush soffrito*

### 3 COURSE

#### ENTRÉE

Kale - Fetta Salad  
*Quinoa, baby beetroot and smoky lemon vinaigrette*

#### MAIN

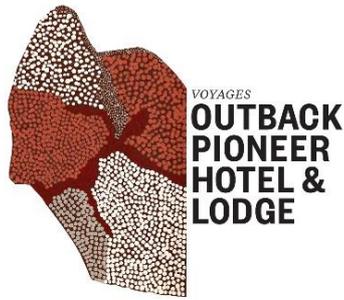
Porterhouse Steak  
*Mushroom sauce, rustic mash potatoes and fresh herbs*

Or

Gnocchi alla Pescatora  
*Calamari, cuttlefish and prawns ragu*

#### DESSERT

Native Quandong Cheesecake



## BOUGH HOUSE RESTAURANT

[No minimum pax]

Buffet Dinner \$60.00 per adult (Child 5-15 years, \$30.00 per child)

### Sample menu – On Rotation

#### HOT STATION

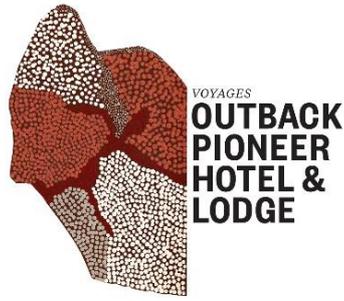
Lemon Myrtle Chicken Curry  
Smokey Bush Tomato Pork Chops  
Roast of the Day  
Lemon Aspen Barramundi  
Roasted Kipfler Potatoes & Samphire  
Roasted Vegetables  
Bush Tucker Fried Rice

#### 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



## BOUGH HOUSE RESTAURANT

[minimum 10 pax]

3 Course Dinner \$62.00 per adult (Child 5-15 years, \$31.00 per child)

### ENTRÉE

Vegetable Croquette

*Fine herb remoulade and fennel slaw*

### MAIN – SERVED ON SHARED PLATTERS

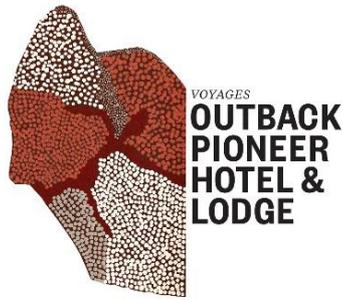
Wild Garlic Marinated Lamb Cutlets

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

Lemon Aspen Barramundi

*Sauteed broccolini and caramelized sweet potato noisette*

### DESSERT – FROM BUFFET



## BBQ BAR

[No minimum pax]

Self-Cook \$47.00 per adult (Child 5-15 years, \$23.50 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

## SIDES

Salad bar

## SUNSET STRIP CATERING

[Minimum 15 pax]

### Sunset Deluxe \$31.50 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 \$25.00 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*

## SUNSET STRIP CATERING

[Minimum 15 pax]

### Sunset Basic \$20.50 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 \$14.50 per person

Dips x 3

Crackers

Corn Chips

Beverages – Sparkling wine and Orange Juice

*No service component*