

**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.

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:

The Bushman Beef 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 Plain

Garden Salad with Fresh Avocados

Served with Garlic pizza bread to share

MAIN

Pappardelle Carbonara V

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

A selection of gourmet pizzas (Choose from menu selections)

DESSERT

Lemon Myrtle Brulee, Caramel sauce, Vanilla ice cream

Rosella Brownie with vanilla cream and Davidson Plum Gelato

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

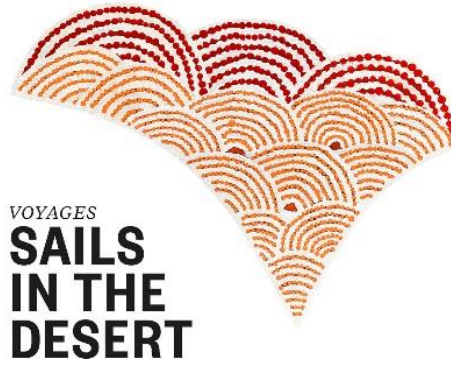
Halal: Yes - Most of the dishes are Halal, some dishes may contain alcohol.

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

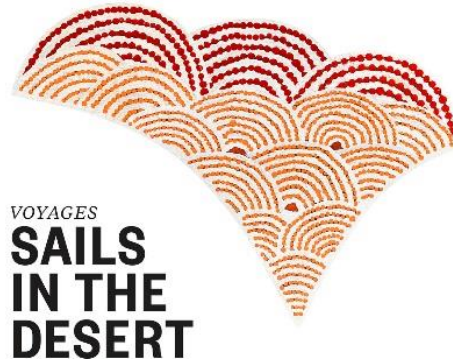
Caesar salad Chicken or Plain

MAIN

Grilled swordfish and Asian green vegetables

Gnocchi with wild mushrooms sauce

Curry of the day served with steamed rice, pappadums and pickles



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
- Classic battered barramundi, fries, caramelised lemon, finger lime emulsion **DF**
- Salt and pepper squid, shaved vegetable salad, soy, desert sweet 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

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

MAIN

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

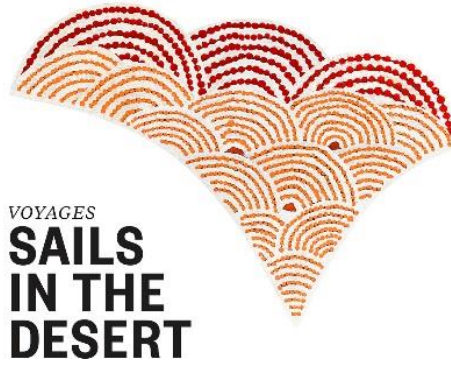
- Sweet and Sour Pork
- Seafood Combination, XO sauce
- Beef and Black Bean Sauce
- Ginger, honey and Sesame Chicken
- Thai Green Chicken Curry
- Pork Belly Adobo
- Steamed Barramundi with ginger, sesame, sake sauce
- Crispy Sichuan Chicken
- Salt and Pepper Squid

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

Lemon myrtle and black garlic rubbed Dorper Lamb Loin

On sweet potato cake, native river mint, shiraz reduction, micro herbs

Warm Pan Seared Sea Scallops

with cauliflower puree, fried capers, raisin vinaigrette

MAINS

Braised Angus Beef Cheek

with celeriac puree, port wine jus

Pepper berry Scented Barramundi

with braised fennel and leek chiffonade, wilted warrigal greens, desert lime beurre blanc

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 \$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

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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

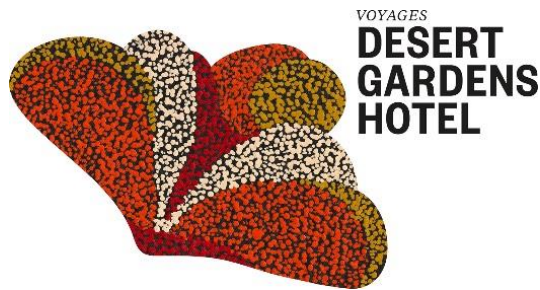
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MANGAṬA BISTRO & BAR

[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

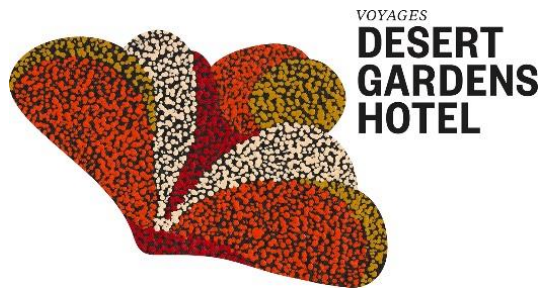
Vanilla bean panna cotta

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

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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 sofrito



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