

# JACKSON RANCH

BY BANNISTERS

## ADDITIONAL MENUS

At The Jackson Ranch, we believe every moment of your stay should feel special — from first arrival to your farewell.

A Welcome dinner is designed to greet you with warmth and ease, offering a curated selection — perfect for gathering with family & friends and settling in before the big day.

Relax and recharge poolside after your big day with a recovery featuring fresh, vibrant dishes and indulgent comfort foods. Bring everyone together in a laid-back, sun-soaked setting with great food & refreshing cocktails, it's the perfect way to keep the celebration going

Our menus are designed to suit an intimate gathering or the whole guest list from casual poolside to formal

Whether you're arriving, unwinding, or celebrating, our menus at The Jackson Ranch are a delicious extension of your experience with us — relaxed, genuine, and deeply satisfying.

Welcome 3 hour duration, Recovery 4 hours or can extend with additional services





# Welcome & Recovery Menu Options

## Pizza Party

Classic favourite set among beautiful natural surrounds, our pizza gatherings are all about good vibes, great company, and mouthwatering, creations.

Handmade pizzas:

- Classic margarita
- Deli pepperoni
- Bianca Pizza

Fries, smoked black garlic aioli

\$55pp

Upgrade your pizza menu to premium toppings  
+\$5pp per upgrade

- Prawn, chilli, basil
- Pork fennel, potato, truffle, pecorino
- Chicken, mushroom, ricotta base



## Gourmet Burgers

Perfect for a relaxed celebration, our burger menu is popular for recoveries, best enjoyed whilst lounging by the pool with a refreshing beer or frozen cocktail.

*Select 2 burgers*

American beef, burger sauce, cheese

Crumbed John dory, tartare, iceberg

Pulled pork, slaw

Chicken schnitzel, butter lettuce, chilli & lemon mayo

*served with*

Fries, smoked black garlic aioli

\$60pp

## Burrito Bar

Bring the flavors and fun to your event with a vibrant Burrito Bar. It's a relaxed, interactive dining experience allowing guests to build their perfect burrito with a delicious spread of slow-cooked meats, fresh salsas, zesty sides

*Select 1*

Pulled pork or chilli con carne or pulled chicken

*Served with*

- Mixed bean chilli
- Brown rice
- Flour tortillas
- Blackened corn salsa
- Guacamole
- Refried beans
- Sour cream
- Cheese
- Corn chips

\$60pp



# Welcome & Recovery Menu Options

## Ranch BBQ

A delicious array of meats and sides served on a plentiful buffet table or shared among friends at your table. Whether you prefer the communal joy of table sharing or the convenience of a buffet, this culinary experience is satisfying and memorable. So, come ready to savor every bite in a warm and inviting atmosphere.

### Select 2 Mains

- Grilled wagyu rump
- Pork saltimbocca, caper, parsley
- BBQ Ribs - beef or pork
- BBQ chicken, lemon, thyme
- Lamb cutlets, basil pesto
- Lamb shish kebab, tahini
- Salmon crusted w houmous, currants
- Berberie baked eggplant, Stracciatella, olive

### select 2 Sides

- Baby potatoes, leek, crème fraiche
- Salt baked beets, ricotta, pecans
- Tomatoes, burrata, watermelon, za'atar
- Cos lettuce, egg, buttermilk, parmesan
- Cabbage salad, dijon

\$65pp

## Casual Cocktail

Perfect for cocktail celebrations by the pool. Relax and enjoy as our team brings the food to you.

### Select 3

- Crab & prawn brioche roll
- BBQ Freemantle octopus, mash, pinenut & currant salsa
- Ricotta stuffed zucchini flower, tomato, caper dressing
- Fried chicken, wombok slaw, kimchi mayo
- 18hr slow cooked beef rib, straw potato, buttermilk, lime
- Crispy pork belly bites, yakiniku, cucumber, radish
- Tom yum fried rice, egg, tomato, cucumber
- Moroccan lamb & chickpea tagine, lemon labneh
- King Ora salmon sashimi plate, Japanese pickles, kewpie, aged soy
- Smoked trout & potato salad, egg, caper, dill crème fraiche
- Chicken 'birria' taco, roasted sweetcorn, ancho, tomato

\$65

## Catch of the Day

We bring the joys of local fish and chips to you

- Fish, tartare
- Prawns, cocktail sauce
- Chips
- Salad
- Potato scallop

\$65pp

*Optional add-ons +POA*

*Sashimi of the day*

*Local Clyde River Oysters per doz*

*Caviar*

*Bugs/lobsters*





# Welcome & Recovery Menu Options

## Mexican Station

Bring the fiesta to life with a vibrant Mexican menu. Picture yourself sipping margaritas by the pool and feasting in the sun.

Tostadas

Tortillas

Guacamole

Pepita crème

Charred jalapeno & tomatillo

Roasted carrot & ancho chilli

Queso Cheese dip

Carnitas – braised pork collar, oregano, cumin, lime

Salsa, Onion & cilantro

Traditional condiments

Pico de gallo

\$75pp

*To Drink - select station, from \$2,400 based on guest numbers*

### Mezcal Station

3 different types Mezcal & garnish bar  
inc Gran mitla sal de gusano (mezcal worm salt)

### Paloma Bar

Tequila, Fresh Lime, Grapefruit Soda

### Margie Bar

Coconut Margaritas - Coconut Tequila, Agave, Fresh Lime





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## Seated Welcome Dinners

INDIVIDUALLY SERVED OR ALTERNATE  
CANAPE & 2-COURSE \$120PP | CANAPE & 3-COURSE \$140PP

*Treat your nearest and dearest to with unforgettable first impressions, hosting a more formal and refined welcome dinner. Enjoy canapes as everyone begins to arrive before seating together for a beautiful meal to begin the celebrations.*

### canapes

select 3, served roving on arrival

- Scallop crudo, seaweed cracker, native sambal
- Confit chicken croquette, mushroom XO
- Smoked salmon, crostini, pickled onion, salmon roe
- Tartlet of whipped ricotta, local honeycomb
- Prawn toast, marie rose, sesame
- Raw beef, crispy potato, local beer mustard
- Slow cooked tomato, parmesan shortbread, olive, fetta

### entrees

select 2, individually plated, alternative serve

- Prawn cannelloni, sweetcorn, caper, basil
- Pork belly, celeriac, quince, hazelnut, chicken jus
- Salmon ceviche, pickled wakame, wasabi peas, ginger & soy dressing
- Roasted baby fennel, stracciatella, gordal olive, desert lime emulsion
- Beef carpaccio, parmesan, rocket, anchovy mayo
- Roast chicken terrine, prosciutto, pickled oyster mushroom, baguette

### mains

select 2, individually plated, alternative serve

- Beef short rib, ox heart tomato, beans, smoked paprika dressing
- Pan seared coral coast barramundi, fregola, leek, fragrant broth
- Roast lamb rump, smoked eggplant, marinated peppers, chimichurri
- Dry aged duck breast, grilled baby turnips, morello cherry sauce
- Roasted chicken breast, braised cabbage, onion puree, mustard jus
- Baked pumpkin, macadamia cream, saltbush, pepita crumb

*Optional add-ons: sides +\$12per side dish plate serving 4-6 guests each*

### dessert

select 2, individually plated, alternative serve

- Baked meringue, buffalo yoghurt, lemon myrtle curd, wax flower
- Chocolate torte, raspberries, vanilla gelato
- Affogato, short bread, Frangelico, vanilla gelato
- Vanilla pannacotta, mango, lychee, tapioca
- White chocolate, cheesecake, rhubarb, vanilla





# Breakfast & Getting Ready

## Hot Breakfast

Served at the Lodge event space over a 2-hour period.

- Gourmet bacon & egg rolls
- Fresh fruit platter
- Juice bar

\$40pp, from \$1,800

### Upgrade Option

Add Pastries & Barista Coffee + \$15pp

## Cafe Breakfast

served alternate or pre-order of two options

- Smashed avocado on lagom sourdough
- Colourful tomatoes, Persian fetta, basil oil

### Mushroom toastie

Portobello mushroom, scamorza, onion confit

### Breaky wrap

Steaky bacon, chorizo, hash brown, haloumi, spinach, chimichurri

### Sausage and egg muffin

Sourdough muffin, pork sausage, American cheese, ranch mayo, folded egg

\$60pp, from \$1,800

## Morning Tea

- house-made buttermilk scones, jam & cream
- sweet treats
- fruit flan
- fruit platter
- savoury tart

Small 10 guests \$400 / large 20 guests \$750



## In-Room hot Breakfast

### In room breakfast cook packs

Bacon, eggs, rolls, relish, hash browns  
small \$300 serves 10 | Large \$450 serves 20  
add in-cabin private chef POA

## Getting Ready Platters

### Finger sandwiches, choose 3

- Roast beef, onion jam, rocket, mustard mayo
- Smoked salmon, crème cheese, cucumber, dill
- Double smoked leg ham, sweet pickle, cheddar
  - Roast chicken, celery, walnut, tarragon
  - Traditional egg mayonnaise

Small \$400 serves 10 | Large \$750 serves 20

### Antipasto & Cheese

3 meats, 3 cheese, quince, fruit, mustatels, 3 dips, crackers & breads

Small \$550 serves 10 | Large \$850 serves 20

