



Entrée

FRESH SEAFOOD MEDLEY

cured yellowfin tuna, horseradish crème, ciabatta crisp,
Sydney rock oyster, king prawn

OR

VEGETARIAN

Grilled zucchini, semi dried tomato pesto,
thyme roasted beetroot tartare, horseradish

OPTIONAL

CAVIAR

Chef's selection of freshwater salmon caviar,
Yarra Valley, VIC paired with your entree - \$80

Main Course

PAN SEARED BARRAMUNDI

celeriac remoulade, caper & lemon butter sauce, romanesco

OR

LEMON THYME CHICKEN BREAST

shimeji mushrooms, tarragon rosti, onion soubise

OR

PUMPKIN TORTELLINI

cauliflower textures, basil crisp, herb oil

Dessert

CHOCOLATE RASPBERRY COCONUT PEBBLE

raspberry jelly and dark chocolate coconut mousse encased in a dark chocolate
glaze sitting on a crunchy chocolate base*

OR

COFFEE STONE

chocolate flourless cake with a soft caramel hazelnut centre,
coffee mascarpone mousse encased in a chocolate shell

**Please speak to your host about your dietaries when they take your order.*