



MAINS

PAN SEARED BARRAMUNDI

Carrot, cumin, pickled fennel and caper lemon butter

OR

LEMON THYME CHICKEN BREAST

Shimeji mushrooms, tarragon rosti, onion soubise, red wine jus

OR

PUMPKIN RAVIOLI

Butternut pumpkin, goat's cheese, sage brown butter

TO FINISH

(ALTERNATE DROP)

LYCHEE ROSE GOUTTE

Raspberry rose frangipane baked in a sweet tart with rose mousse, lychee, raspberry compote and butter crumble

OR

COFFEE STONE

Chocolate flourless cake, caramel, hazelnut, coffee mascarpone

PREMIUM UPGRADE OPTIONS

NATURAL SYDNEY ROCK OYSTERS (+\$49 serves two)

Half of dozen natural Sydney Rock Oysters, Sydney, NSW

CAVIAR (+\$80 serves two)

Freshwater salmon caviar, Yarra Valley, VIC

Please speak to your host about your dietaries when they take your order. Note menu is subject to change.

