



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.

BEVERAGES

PREMIUM CHAMPAGNE		COCKTAILS	
Bollinger Special Cuvée NV	150	Bellini	18
Aÿ, Champagne, FRA		Aperol Spritz	18
		Martini	20
		Margarita	20
		Espresso Martini	20
		Mojito	20
WINES BY THE GLASS		SPIRITS 30ML	
SPARKLING		Bombay Sapphire Gin	13
Peg & Gus Premium (Prosecco)		Hendrick's Gin	16
2021, Adelaide, SA	13	House Vodka	13
		Goose Vodka	16
		Bacardi Rum	13
		Bundaberg Rum	13
		Captain Morgan Spiced Rum	13
		Jim Beam Bourbon Whiskey	16
		Johnnie Walker Red	13
		Glenfiddich	16
WHITE		BEER & CIDER	
Pocket Watch (Pinot Gris)		James Squire One Fifty Lashes	14
2019 Central Ranges, NSW	16	Corona	14
		Peroni	14
		Pure Blonde Low-Carb Lager	14
		Asahi Dry Zero-Alcohol Beer	9
		Somersby Apple Cider	14
Robert Stein 'Farm Series'		SOFT DRINKS & JUICE	
(Riesling) 2019 Mudgee, NSW	16	Selection of soft drinks & juices	4
Silkman (Chardonnay)			
2018 Hunter Valley, NSW	16		
RED			
Luna Rosa 'Rosado' (Rose)			
2019 Central Ranges, NSW	16		
First Creek 'Botanica' (Pinot Noir)			
2018 Tumbarumba, NSW	16		
First Creek 'Botanica' (Shiraz)			
2021 Hunter Valley, NSW	16		
FORTIFIED 45ML			
Galway Pipe Tawny Port	16		