



MAINS

PAN SEARED BARRAMUNDI

Charred fennel escabeche, white bean mousseline, toasted seeds salsa verde

OR

LAMB RUMP

Du puy lentils, baby gem lettuce, pickled onion, gremolata

OR

PUMPKIN TERRINE

With gruyere cream, sunflower seed emulsion and black garlic

TO FINISH

(ALTERNATE DROP)

APPLE RHUBARB CRUMBLE

Cinnamon apple and rhubarb compote, butter crumble, caramel sauce, vanilla mascarpone

OR

FLOURLESS CHOCOLATE CAKE

Berries compote, vanilla mascarpone cream

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

Bollinger Special Cuvée NV Aÿ, Champagne, FRA	150
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WINES BY THE GLASS

SPARKLING

Peg & Gus Premium (Prosecco) 2021, Adelaide, SA	13
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WHITE

Pocket Watch (Pinot Gris) 2019 Central Ranges, NSW	16
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Robert Stein 'Farm Series' (Riesling) 2019 Mudgee, NSW	16
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Silkman (Chardonnay) 2018 Hunter Valley, NSW	16
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RED

Luna Rosa 'Rosado' (Rose) 2019 Central Ranges, NSW	16
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First Creek 'Botanica' (Pinot Noir) 2018 Tumbarumba, NSW	16
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First Creek 'Botanica' (Shiraz) 2021 Hunter Valley, NSW	16
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FORTIFIED 45ML

Galway Pipe Tawny Port	16
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COCKTAILS

Bellini	18
Aperol Spritz	18
Martini	20
Margarita	20
Espresso Martini	20
Mojito	20

SPIRITS 30ML

Bombay Sapphire Gin	13
Hendrick's Gin	16
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

BEER & CIDER

James Squire One Fifty Lashes	14
Corona	14
Peroni	14
Pure Blonde Low-Carb Lager	14
Asahi Dry Zero-Alcohol Beer	9
Somersby Apple Cider	14

SOFT DRINKS & JUICE

Selection of soft drinks & juices	4
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