



## MAINS

### PAN SEARED BARRAMUNDI

Served with rainbow chard, glazed turnips, toasted nori puree and lemon beurre blanc

OR

### LAMB RUMP

Served with pea puree, slow roasted tomatoes, Paris mash and red wine jus.

OR

### PUMPKIN RAVIOLI

Butternut pumpkin, goat's cheese, sage brown butter

## TO FINISH

### APPLE RHUBARB CRUMBLE

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

mascarpone

OR

### CHOCOLATE PEBBLE

Raspberry jelly, chocolate mousse and dark chocolate glaze

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## PREMIUM UPGRADE OPTIONS

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

Half of dozen natural Sydney Rock Oysters, Sydney, NSW

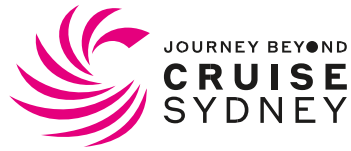
### CAVIAR (+\$80 serves two)

Freshwater salmon caviar, Yarra Valley, VIC

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*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 150  
Aÿ, Champagne, FRA

### WINES BY THE GLASS (included)

#### SPARKLING

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

#### WHITE

Pocket Watch (Pinot Gris)  
2019 Central Ranges, NSW

Robert Stein 'Farm Series'  
(Riesling) 2019 Mudgee,  
NSW

Silkman (Chardonnay)  
2018 Hunter Valley, NSW

#### RED

Luna Rosa 'Rosado' (Rose)  
2019 Central Ranges, NSW

First Creek 'Botanica' (Pinot  
Noir)  
2018 Tumbarumba, NSW

First Creek 'Botanica'  
(Shiraz)  
2021 Hunter Valley, NSW

#### FORTIFIED 45ML

Galway Pipe Tawny Port

### 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 (included)

Asahi  
Corona  
4 Pines Pacific Ale  
Asahi Dry Zero-Alcohol  
Somersby Apple Cider

### SOFT DRINKS & JUICE

(included)  
Selection of soft drinks &  
juices