



TO START

HIRAMASA KINGFISH

Carpaccio, horseradish, jalapeno, yuzo

OR

HEIRLOOM BEETROOT

Tartare, yogurt emulsion, onion jam, puffed quinoa

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 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

FLOURLESS CHOCOLATE CAKE

Berries compote, vanilla mascarpone cream

PREMIUM UPGRADE OPTIONS

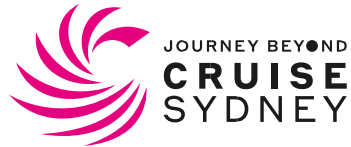
NATURAL SYDNEY ROCK OYSTERS (+\$49 serves two)

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 150
Aÿ, Champagne, FRA

WINES BY THE GLASS

SPARKLING

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

WHITE

Pocket Watch (Pinot Gris)
2019 Central Ranges, NSW 16

Robert Stein 'Farm Series'
(Riesling) 2019 Mudgee,
NSW 16

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

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