

# Dinner MENU

## TO START

CURED YELLOWFIN TUNA  
shaved fennel, horseradish crème fraiche, yuzu dressing  
OR  
HEIRLOOM BEETROOT  
tartare, yoghurt emulsion, onion jam, puffed quinoa

## MAINS

PAN SEARED BARRAMUNDI  
rainbow chard, glazed baby turnips, toasted nori, lemon beurre blanc  
OR  
BRINED LEMON THYME CHICKEN BREAST  
rainbow chard, broccolini, albufera jus, truffled butter  
OR  
PUMPKIN RAVIOLI  
Butternut pumpkin, goat's cheese, sage brown butter

## TO FINISH

APPLE RHUBARB CRUMBLE  
cinnamon apple & rhubarb compote, butter crumble, caramel sauce, vanilla mascarpone  
OR  
CHOCOLATE PEBBLE  
raspberry jelly, chocolate mousse, and dark chocolate glaze

## - 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.*