

Dinner MENU

APPETIZER

NATURAL SYDNEY ROCK OYSTERS

ENTRÉE

CURED TUNA

shaved fennel, horseradish crème fraiche, yuzu dressing

MAINS

GRILLED SALMON

with potato mousseline, zucchini, sea succulents, verjuice beurre Blanc

or

PAN-SEARED BARRAMUNDI

with rainbow chard, glazed turnips, toasted nori puree, lemon beurre Blanc

DESSERT

CHOCOLATE PEBBLE

berries compote, vanilla mascarpone cream

or

APPLE RHUBARB CRUMBLE

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

*Please speak to your host about your dietaries
when they take your order.*