

Dinner MENU

TO START

PULLED BURRATA

heirloom tomato, balsamic, basil, kalamata olives

OR

YAMANI SEA SCALLOP

confit mushroom, prosciutto crumbs, salsa verde, kohlrabi remoulade

MAINS

BRINED CHICKEN

colcannon, baby broccoli, French beans, mushroom jus

OR

GRILLED SALMON

buttered carrots, kipfler mash, pickled radish, beurre blanc

OR

SPINACH & RICOTTA RAVIOLI

fried basil, carrot puree, lemon burnt butter, watercress

TO FINISH

TROPICAL CHEESECAKE

tropical compote, chocolate, strawberry

OR

CHOCOLATE PRALINE TART

cocoa swirl, white chocolate crumble, seasonal fruit

- PREMIUM UPGRADE OPTIONS -

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