

# Dinner MENU

## TO START

### CURED YELLOWFIN TUNA

yuzu dressing, shaved fennel with lemon vinaigrette, herb oil

OR

### HEIRLOOM BEETROOT

whipped yogurt, caramelised onion confit, puffed quinoa

## MAINS

### BRINED CHICKEN

colcannon, broccoli, French beans, mushroom jus

OR

### PAN SEARED BARRAMUNDI

cauliflower purée, pickled cabbage, asparagus, caper beurre noisette

OR

### SPINACH & RICOTTA RAVIOLI

carrot purée, crispy fried basil, burnt lemon butter, watercress

## TO FINISH

### APPLE CRUMBLE

berry compote, seasonal fruits, vanilla chantilly

OR

### GREEN TEA TIRAMISU

raspberry gel, sesame tuile, seasonal fruits

## - 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*