



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

(ALTERNATE DROP)

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