



PRE-EVENT DINING MENU

90 minute seating

2 Course \$80pp | 3 Course \$95pp

Accor Plus: 2 Course \$75pp | 3 Course \$90pp

Please note a 10% surcharge occurs on all Public Holidays

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to start

sonoma rosemary olive oil focaccia
pepe saya cultured butter

entree

jasmine green tea smoked duck breast  
beetroot ketchup, papaya, asparagus, pickled mushroom

hiramasa kingfish ceviche 
kalamansi, jalapeno, watermelon, creme fraiche

chermoula roasted cauliflower  
heirloom carrots, hummus, chimichurri, kale

main

12 hour roasted lamb shoulder
confit carrot puree, pickled beetroot, zucchini flower, goats curd, eggplant kasundi

42 degree daishi poached tasmania petuna salmon
green lip mussel, blistered heirloom tomatoes, enoki, romesco, fennel pollen




braised riverina black angus beef cheek
house harissa, fennel radish herb salad, jus

handcrafted gnocchi  
oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence

dessert

white chocolate creme 
citrus confit, organic black rice, blood orange granita, sugar glass


lemon curd tart 
single origin chocolate, raspberry, vanilla bean ice cream



osmanthus poached pear   
whipped coconut, cranberry, almond, lemon sorbet

chef selection of cheese
dried fruits, quince paste truffle honey, crackers

additional sides

\$12 per serving each

truffle fries 
white truffle oil, parmesan

pan roasted potato  
pancetta, honey

market greens    
confit shallots, chilli, almond, lemon

baby gem salad 
chilli pangrattato, parmesan, buttermilk dressing