

PALAIS & ALTUM MENU

Any dietary requests
can be entered at
time of purchase

Arrival Canape

Premium Sydney rock oyster
Glazed pork belly, carrot, marsala, fennel seed
Sheep curd ravioli, smoked eggplant, tomato oil

Entree

Bread & olive oil/balsamic - *(GF available)*
Crudo of kingfish, smoked almond, celery, green chilli, bottarga *(GF)*
Acquerello risotto, yamba prawns, asparagus, champagne,
smoked butter, chive *(GF)*

Mains

Wagyu Tajima Short Ribs
porcini mushrooms, Nero d'avola, mustard leaves *(GF)*

WITH

Mix leaf salad & roasted potatoes

Pre-Dessert

Honeydew melon, wild flower honey, almond, cantaloupe sorbet *(GF)*

Dessert

Bronte Pistachio Semifreddo *(GF)*
chocolate textures, raspberry

WITH

Petit Fours and Coffee & Tea

Late Night Snacks

Pork Ragu Arancini
Pizza al taglio

Beverages

Wine

A selection of fine sparkling, red and white wine chosen by our sommelier

Sparkling - Marchese Antinori "Tenuta Montenisa Cuvée Royal Brut",
Frianciacorta DOCG, Italy

White - Domaine Jean Defaix Chablis 1er Cru "Les Vaillons", 2016,
Chablis, France

Rose - Brokenwood Rosato (Nebbiolo), Beechworth, Victoria

Red - Torres Salmos 2015 (Field Blend of Grenache,
Cabernet Sauvignon, Carignan), Priorat, Spain

Beer

A selection of assorted local & international beers

Corona

Cascade Light

4 Pines Pale Ale

Spirits

All house spirits

Non-Alcoholic Beverages

Soft Drink, Mineral Water, Orange Juice