

PALAIS & ALTUM

VIP DINING MENU

Any dietary requests
can be entered at
time of purchase

Starters

Served upon arrival from 6.30pm

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

Entrée's

Please be seated by 7.30pm. Bread and 2 Course Entree

Bread & olive oil/balsamic - (GF available)
Entree 1: Crudo of kingfish, smoked almond, celery, green chilli, bottarga (GF)
Entree 2: Acquerello risotto, yamba prawns, asparagus, champagne, smoked butter, chive (GF)

Main

Following 9.00pm Fireworks

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

WITH

Mix leaf salad & roasted potatoes (V)

Pre-Dessert

Following Main Service

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

Dessert

Served prior to Midnight Fireworks

Bronte Pistachio Semifreddo (GF)
chocolate textures, raspberry

WITH

Petit Fours and Espresso Coffee & Tea

Late Night Snacks

Following Midnight Fireworks until 1.30am

Pork Ragu Arancini
Pizza al taglio

Beverages

Alcohol service to conclude at 1.45am

Wine

A selection of fine wines 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 (Nebiolo), 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

James Squires One Fifty Lashes Pale Ale

James Squires Orchard Crush Cider

Spirits

All house spirits

Non-Alcoholic Beverages

Soft Drink, Mineral Water, Orange Juice, Coffee & Tea