

# PALAIS & ALTUM

## VIP DINING MENU - VEGETARIAN

Any dietary requests  
can be entered at  
time of purchase

### Starters

Served upon arrival from 6.30pm

Savoury cones, avocado, beetroot & citrus  
Pickled mushroom bruschetta  
Sheep curd ravioli, smoked eggplant, tomato oil

### Entrée's

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

Bread & olive oil/balsamic - (GF available)

**Entree 1:** Burrata, smoked almond, eggplant, celery leaf (GF)

**Entree 2:** Acquerello risotto, asparagus, champagne, smoked butter, chive (GF)

### Main

Following 9.00pm Fireworks

Stuffed Zucchini Flower  
sheep curd, porcini mushrooms, truffle, mustard leaves

#### WITH

Mix leaf salad & roasted potatoes

### Pre-Dessert

Following Mains 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

Smoked Tomato & Mozzarella 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