

AUSTRALIA DAY DINNER

SYDNEY 2000

OCEAN DECK

SHARED PLATES

Charcuterie of turkey, ham, fruit chutney, cranberry, Gruyère, burrata, bread

Cooked Queensland prawns, Sydney rock oysters, smoked salmon fennel and capers & Thai herb and calamari salad with fat cut chips

Selection of Australian cheeses with dried fruit and lavosh bread

CLUB DECK

ENTRÉE

Smoked salmon, tiger prawns with herb Bellini and Avruga black caviar

MAINS

Parmesan and herb crusted roast rack of lamb with roast potatoes creamed Christmas spinach & heirloom carrots (GF available)

OR

Grilled Salmon fillet, Asian slaw and fat cut chips (GF available)

DESSERT

Tiramisu Tower
Amaretto biscuits dipped in coffee, layered with soft cream, flavoured with cocoa

SKY DECK

ENTRÉE

Smoked salmon, tiger prawns with herb Bellini and Avruga black caviar

MAINS

Australian Beef Tenderloin with truffle & goat cheese potato croquette, heirloom carrots and Béarnaise sauce (GF available)

OR

Barramundi fillet gremolata rubbed, vegetable medley & lemon infused oil (GF available)

DESSERT

Black violet cheesecake

TO FINISH

Selection of Australian cheeses with dried fruit and lavosh bread