

# THE JACKSON

## CHAMPAGNE

Veuve Clicquot Yellow Label NV, FRA

## WHITE

Tyrrell's Moore's Creek Chardonnay, NSW

Beside Broke Road Sauvignon Blanc, WA

## ROSÉ

Rogers and Rufus Grenache Rosé, SA

## RED

Wirra Wirra Adelaide Shiraz, SA

Jim Barry Atherley Cabernet Sauvignon, SA

## BEER

Young Henrys Pale Ale

Young Henrys Natural Lager

## SPIRITS

Selection of Premium Spirits

## COCKTAILS

Classic Margarita

Espresso Martini

## NON-ALCOHOLIC

Heaps Normal 0% XPA

Selection of Soft Drink & Juices

# 2026

H A P P Y   N E W   Y E A R

## C A N A P É

**SYDNEY ROCK OYSTER** grilled peach, wattleseed, finger lime (GF, DF, MSC)

**BUSH TOMATO TARTE TATIN** herb pesto, crumbed feta (V)

**WILDFIRE CHICKEN** Avruga caviar

## A P P E T I S E R

### BEEF TATAKI

seared mb4+ prime beef, black garlic puree, fresh chilli ginger, pickled radish and crispy onion, topped with sesame seeds (GF, DF)

*Artisan bread roll with Pepe Saya butter (V)*

## E N T R E É

### SEARED SCALLOP

celeriac puree, pickled apple nest, micro mint and coriander, tarragon olive oil (GF, DF, MSC)

## M A I N

### BEEF TENDERLOIN

native thyme marinated king prawn, pomme duchesse, saltbush grilled asparagus, red wine and shallot mayo, herb butter

### LOBSTER

truffle infused mash, honey glazed baby purple carrots, parsnip, kaffir lime infused lobster bisque reduction, micro lemon balm (GF)

## D E S S E R T

### CELEBRATION DESSERT PLATTER

## T O F I N I S H

### CHEF'S CHEESE SELECTION

cheddar, blue and triple brie served with artisan crackers, fig roulade, muscatels, nuts and a selection of dried fruits (V)

## L A T E N I G H T

**CHICKEN KATSU SLIDER** sweet and sour red cabbage

**SAFFRON ARANCINI WITH** herbed yuzu yoghurt

(VG) Vegan

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free

(MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.