

BOXING DAY

on Sky Deck

CANAPÉ

CHEF'S SELECTION OF CLASSIC CANAPÉS

ENTRÉE

SEAFOOD PLATTER FOR TWO

Australian King prawns, premium Sydney rock oysters, lobster half & garlic and lemon butter sauce (GF)(MSC)

MAIN

AUSSIE BARRAMUNDI

potato gratin, honey carrots, seasonal greens & citrus butter (GF)(MSC)

AUSTRALIAN BEEF TENDERLOIN

Australian King prawns, potato rosti, carrot battons, seasonal greens & bernaïse sauce (GF)

DESSERT

A SELECTION OF PETIT FOURS (V)

TO FINISH

AUSTRALIAN CHEESE BOARD

crackers & quince paste (V)

(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.



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WINE

Chandon NV Brut, VIC
Tyrrell's Moore's Creek Sparkling, NSW
Yalumba Gen Organic Pinot Grigio, SA
Beside Broke Road Sauvignon Blanc, WA
Rogers and Rufus Grenache Rosé, SA
Jim Barry Cabernet Sauvignon, SA
Brokenwood Pinot Noir, VIC

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
Corona

NON-ALCOHOLIC

Lemon Lime & Bitters
Pepsi, Pepsi Max, Lemonade
Selection of Juices

PURCHASE

Veuve Clicquot Yellow Label NV

\$170