

# THE JACKSON

## THE MENU

# *Collection*

BY  
NELLY  
ROBINSON



# CHEF NELLY ROBINSON

## ONE OF AUSTRALIA'S TOP CHEF PERSONALITIES

Welcome aboard The Jackson, where we invite you to indulge in a culinary journey curated by one of Australia's leading chefs, Nelly Robinson. We are delighted to collaborate with Chef Nelly, whose renowned expertise and creative flair have brought a fresh, imaginative touch to our latest Menu Collection.

Chef Nelly has made his mark on television, appearing on popular cooking shows and serving as a judge on MasterChef and My Kitchen Rules.

Together with The Jackson, he has crafted a menu that not only delights the palate but also tells a captivating story, focusing upon sustainable seafood, is conscious of food miles, features native Australian foods and flavours and showcases the premium quality of NSW and Australian produce.

**Join us for this luxurious culinary experience and savour the unique creations of Chef Nelly Robinson.**



# Cocktail Menu

## CANAPES

### CLASSICS

#### SYDNEY ROCK OYSTER GF DF MSC

Elderflower, cucumber, finger lime

#### PEELED QLD PRAWNS GF MSC

Lemon myrtle, chilli mayonaise

#### SPANNER CRAB TART MSC

Australian macadamia, fresh peas

#### WILD MUSHROOM V VGA

Jaffle of mushroom, truffle, goats cheese

#### HUNTER VALLEY CHICKEN + CAVIAR DF

Spiced chicken, caviar

#### BUSH TOMATO TARTE TATIN V DF VGA

Sun dried bush tomato, bush pesto

#### NSW CHEDDAR CHEESE CROQUETTE V VGA

Braised leek

#### ABROHLOS SCALLOPS DF GF MSC

Scallop, native curry sauce

#### PORK PASTRY

Spiced pork, onion, tomato, mustard

#### TUNA & ROE CONE DF MSC

Spiced tuna, avocado, salmon roe

#### RIVERINA LAMB DF GF

Lamb kofta, watercress, pine nuts

#### QLD TIGER PRAWN TOAST DF MSC

Australian yuzu, sesame

#### RANGER VALLEY BEEF

Sliced tenderloin, baguette, truffle mayonnaise

### SUBSTANTIALS

All served in a bamboo boat

#### RIVERINA LAMB CUTLET DF GF

Breaded wildfire spiced lamb, cauliflower

#### QLD KING PRAWN DF MSC

Kataifi, lemon myrtle mayonnaise

#### PRAWN AND LOBSTER MSC

Celery, herb aioli, brioche

#### SLIDERS VA VGA GFA

Katsu chicken, red cabbage

Jack Mac cheeseburger

Spiced sweet potato, zucchini

### DESSERTS

#### RASPBERRY V GF

Little treat of raspberry and vanilla

#### SALTED CHOCOLATE V GF

Sea salted chocolate with caramel

#### PETITE CONES V

Selection of ice cream and sorbet

#### LEMON MYRTLE V DF GF

Marshmallow with Strawberry

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VG) Vegan, (MSC) Sustainably Sourced (GFA) Gluten Free Available, (VA) Vegetarian Available, (VGA) Vegan Available

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# Banquet Menu

## THREE COURSE

### ENTRÉES

#### RIVERINA BEEF DF GF

Carpaccio of beef sorrel, mushroom

#### HIRAMASA KINGFISH GF MSC

Crudo with wildfire spice, smoked yogurt

#### MOANA SNAPPER DF GF MSC

Tartare with yellow tomato gazpacho, avocado, mango

#### PORK

Smoked pork with fresh peas, onion oil

#### PUMPKIN TART V VGA

Pumpkin, smoked potato, feta

### MAINS

#### BYRON BAY PORK CHOP GF

Australian harrisa with kale

#### QLD BARRAMUNDI GF MSC

Wild mushroom with caviar

#### RIVERINA BEEF GF

Tenderloin with black garlic

#### HUNTER VALLEY CHICKEN DF

Roasted with Nduja mash

#### BUSH TOMATO V

Lasagna with bush tomato, local oregano

### SIDES

#### COS V

Green cos salad with green goddess dressing

#### POTATO V

Oven roasted with saltbush + herb butter

#### CARROTS V

Honey roasted with native dukkah

#### PUMPKIN V

Roasted with balsamic, honey, feta & pinenut

### DESSERTS

#### LEMON MYRTLE PIE V

Vanilla cream and meringue

#### CHOCOLATE V DF

Fondant with native vanilla & Davidson plum

#### STRAWBERRY V

Italian meringue, strawberry gum consommé

#### MACADAMIA GF

Chocolate mousse

#### CHEESE V GFA

Pyengana & blue cheese, fig roulade, crackers

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## A NIGHT WITH NELLY

Experience an unforgettable evening with world-renowned Chef Nelly Robinson aboard The Jackson. Chef Nelly can join your event to prepare a bespoke menu and engage with your guests, adding a unique touch to your special occasion. Don't miss this exclusive opportunity to enjoy the culinary artistry of one of Australia's leading chefs.

Speak with your Charter Salesperson regarding availability and pricing to have Nelly at your event.

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### ACKNOWLEDGEMENT OF COUNTRY

The Jackson acknowledges the 65,000 years the Aboriginal people have occupied mainland Australia. We acknowledge the Traditional Owners of the land and waterways on which we operate, the people of the Eora, Kuring-gai and Dharug Nations.



Terms & Conditions Apply

The menu may contain 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 regard. This is a sample menu and items are subject to change.