

## **Deluxe Oyster Bar**

### **Premium Sydney Rock Oysters**

*Freshly shucked and served with your choice of lemon wedges, mignonette or chilli dressing*

### **Chef-Prepared Oysters**

*Paired with champagne and caviar*

### **Grilled Pineapple Brunoise**

*A vibrant blend of grilled pineapple, red chili, fresh mint & lemon myrtle*  
(GF)(DF)(H)(MSC)

**Golden Saffron Arancini** *with Parmesan Fondue* (V)(H)

**Truffle-Seasoned Sweet Potato Fries** *with Champagne Aioli* (V)(H)

**Tuna Tartare Cones** *topped with Caviar* (H)

**Prawn and Lobster Brioche Sliders** *with Citrus Dill Butter* (H)(MSC)

### **Gourmet Sliders**

*Haloumi, Rocket, Heirloom Tomato & Basil Pesto* (V)(H)  
*Crispy Katsu Chicken with Pickled Red Cabbage Slaw & Kewpie Mayo*

### **Gelato Cart** (V)(H)

*End the day on a sweet note*

(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (H) Halal (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.



**In the Sun**  
**Veuve Clicquot**