

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 mayonnaise

SPANNER CRAB TART MSC

Australian macadamia, fresh peas

WILD MUSHROOM V

Jaffle of mushroom, truffle, goats cheese

HUNTER VALLEY CHICKEN + CAVIAR DF

Spiced chicken, caviar

BUSH TOMATO TARTE TATIN V

Sun dried bush tomato, bush pesto

NSW CHEDDAR CHEESE CROQUETTE V

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 GF

Lamb kofta, watercress, pine nuts, tzatziki

QLD TIGER PRAWN TOAST DF MSC

Australian yuzu, sesame

RANGER VALLEY BEEF

Sliced tenderloin, baguette, truffle mayonnaise

SUBSTANTIALS

RIVERINA LAMB CUTLET

Breaded wildfire spiced lamb, cauliflower

QLD KING PRAWN DF MSC

Kataifi, lemon myrtle mayonnaise

PRAWN AND LOBSTER MSC

Celery, herb aioli, brioche

SLIDERS

Chicken Katsu - red cabbage, kewpie mayonnaise

Jack Mac Cheeseburger - beef, cheese, dijon mustard, lettuce, tomato, tomato sauce

Spiced Sweet Potato & Zucchini - rocket, vegan mayonnaise V

DESSERTS

RASPBERRY V GF

Raspberry and vanilla hand made chocolate

SALTED CHOCOLATE V GF

Sea salt and caramel hand made chocolate

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, **(H)** Halal, **(MSC)** Sustainably Sourced

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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

PUMPKIN TART V

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 GF H

Roasted with Nduja mash

BUSH TOMATO V

Lasagna with bush tomato, local oregano

SIDES

COS GF

Green cos salad with green goddess dressing

POTATO V GF

Oven roasted with saltbush + herb butter

CARROTS V GF DF

Honey roasted with native dukkah

PUMPKIN V GF

Roasted with balsamic, honey, feta & pinenut

DESSERTS

LEMON MYRTLE PIE V GF

Vanilla cream and meringue

CHOCOLATE V GF

Fondant with native vanilla & Davidson plum

STRAWBERRY V

Italian meringue, strawberry gum consommé

MACADAMIA GF V

Chocolate mousse

CHEESE V

Pyengana & blue cheese, fig roulade, crackers

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A TASTE OF *Australia*

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A T R U L Y U N I Q U E

Australian Experience

Join us aboard The Jackson, for an exquisite culinary journey led by the innovative Chef Nelly Robinson. The 'Taste of Australia' menu, thoughtfully curated by Chef Robinson, showcases the finest local produce and unique native Australian ingredients, reflecting the beauty of the Harbour we traverse.

Delight in sustainably sourced seafood and produce, procured for quality and mindful of food miles, striving for an ethical dining experience. The harmonious blend of native bush foods and herbs enhances each dish and tells a captivating story of Australia. This exceptional dining experience is beautifully paired with wines from the indigenous winery Mt. Yengo. The evening is best served with Chef Nelly Robinson in person to tell the story of his menu, cook, and interact with your guests.

Add to the uniqueness of this journey by including a Welcome to Country and a cultural immersion experience led by Aunty Margaret Campbell, a proud Djunghutti-Djirringanj Elder. Her stories and insights provide a deeper connection to the land and its traditions, enriching your understanding of Australia's cultural tapestry.

This truly unparalleled Australian experience, set against the backdrop of the world's most beautiful harbour, offers a perfect blend of culinary excellence, cultural heritage, and breathtaking scenery.



A Taste of Australia

FOUR COURSE DEGUSTATION
PAIRED WITH MT YENGO WINES

CANAPÉS

roaming

GF GRILLED QLD KANGAROO SKEWERS

With a riberry glaze

MSC DF TUNA TARTARE CONE

With native finger lime and avocado

NSW CHEDDAR CHEESE CROQUETTE **V**

With bush tomato puree

HUNTER VALLEY CHICKEN + CAVIAR

With spicy mayonnaise, pepperberry

ENTRÉES

served alternately

RIVERINA BEEF CARPACCIO **DF GF**

Premium-grade Australian beef with lemon myrtle, sorrel and mushroom

NATIVE CURRY HIRAMASA KINGFISH **GF MSC**

With smoked yogurt, pickled cucumber and wildfire oil

MAINS

served alternately

MSC DF QLD FARMED BARRAMUNDI

Wild mushroom with caviar

GF RIVERINA BEEF TENDERLOIN

With black garlic and pepperberry sauce

Vegetarian option available

SIDES

shared

SALTBUSH BREAD **V**

With bush tomato butter

WARRIGAL GREENS **V**

With finger lime

POTATO **V**

Butter roasted with saltbush

DESSERTS

served alternately

LEMON MYRTLE TART **V**

with native vanilla cream

AUSTRALIAN STRAWBERRY MERINGUE **V**

Delicate native strawberry gum consomme with infused meringue

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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 regards. This is a sample menu and items are subject to change.