

The Jackson Dinner

FOUR COURSE MENU
BY NELLY ROBINSON

CANAPÉS

GF DF MSC SYDNEY ROCK OYSTER

Elderflower, cucumber, finger lime

MSC DF TUNA TARTARE CONE

Spiced tuna, avocado, salmon roe

WILD MUSHROOM V

Jaffle of mushroom, truffle, goats cheese

HUNTER VALLEY CHICKEN + CAVIAR DF

Spiced chicken, caviar

ENTRÉES

choice of

RIVERINA BEEF CARPACCIO DF GF

Carpaccio of beef sorrel, mushroom

MOANA SNAPPER DF GF MSC

Tartare with yellow tomato gazpacho, avocado, mango

PUMPKIN TART

Pumpkin, smoked potato, feta

MAINS

choice of

MSC GF QLD BARRAMUNDI

Wild mushroom with caviar

GF BYRON BAY PORK CHOP

Australian harrisa with kale

GF RIVERINA BEEF

Tenderloin with black garlic

vegetarian option available

SIDES

shared

COS V

Green cos salad with herbed dressing

ROASTED VEGETABLES V

Saltbush + herb buttered potatoes Honey roasted carrots with native dukkah

DESSERTS

choice of

LEMON MYRTLE TART V

Vanilla cream and meringue

STRAWBERRY V

Delicate native strawberry gum consomme with infused meringue

MACADAMIA GF

Chocolate mousse

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan, **(MSC)** Sustainably Sourced

This is a sample menu and subject to change. The menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergies. 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 set menu and items are subject to change.

THE JACKSON