

THE JACKSON

A TASTE OF *Australia*

BY
NELLY
ROBINSON



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

H MSC DF TUNA TARTARE CONE

With native finger lime and avocado

NSW CHEDDAR CHEESE CROQUETTE **V H**

With bush tomato puree

HUNTER VALLEY CHICKEN + CAVIAR **H**

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 H**

With smoked yogurt, pickled cucumber and wildfire oil

MAINS

served alternately

H 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 H**

With bush tomato butter

WARRIGAL GREENS **V H**

With finger lime

POTATO **V H**

Butter roasted with saltbush

DESSERTS

served alternately

LEMON MYRTLE TART **V H**

with native vanilla cream

AUSTRALIAN STRAWBERRY MERINGUE **V H**

Delicate native strawberry gum consomme with infused meringue

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(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VG)** Vegan, **(H)** Halal, **(MSC)** Sustainably Sourced

