

## UNDER THE STARS

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### OCEAN

*NV Veuve Clicquot Brut,  
Champagne, FR*

Add caviar with condiments - \$90 per person

### FIRST COURSE

Shucked oysters on shell & pepper berry dressing  
Dressed mud crab, tarragon rouille  
Baked lemon thyme brioche & house made butter

*Famille Hugel Classic Pinot Gris  
Alsace, FR*

### SECOND COURSE

BBQ local market reef fish  
Grilled local painted cray  
Served with béarnaise sauce, triple cooked chips, mixed artisan salad

*Giant Steps Primavera Vineyard Pinot Noir  
Yarra Valley, VIC*

### THIRD COURSE

Trio of Chocolate Vacherin  
Chocolate ice cream, quandong, orange fudge

## UNDER THE STARS

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### LAND

*NV Veuve Clicquot Brut,  
Champagne, FR*

### FIRST COURSE

Jamon serrano ham & grilled figs & honey  
Duck liver pate in glass  
Selection of house cured ham, salami, rillettes, pickles & cheese  
Baked lemon thyme brioche & house made butter

*Domaine des Carlines 'la Vouire'  
Jura, FR*

### SECOND COURSE

Dry Age Wagyu Sirloin & Truffle  
Artisan Hand Crafted Butchers Sausages  
Served with béarnaise sauce, triple cooked chips, mixed artisan salad

*Kir- Yianni 'Kali Riza' Vieilles Vignes Xinomavro  
Amyndeon Greece*

### THIRD COURSE

Rhubarb & Strawberries  
Coconut dacquoise, caramelised coconut sponge, passionfruit & berries

## UNDER THE STARS

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LAND & SEA

*NV Veuve Clicquot Brut,  
Champagne, FR*

Add caviar with condiments - \$90 per person

### FIRST COURSE

Shucked oysters on shell & pepper berry dressing  
Dressed mud crab, tarragon rouille  
Baked lemon thyme brioche & house made butter

*Famille Hugel Classic Pinot Gris  
Alsace, FR*

### SECOND COURSE

Dry Age Wagyu Sirloin & Truffle  
Grilled local painted cray  
Served with béarnaise sauce, triple cooked chips, mixed artisan salad

*Giant Steps Primavera Vineyard Pinot Noir  
Yarra Valley, VIC*

### THIRD COURSE

Rhubarb & Strawberries  
Coconut dacquoise, caramilsed coconut sponge, passionfruit & berries

## UNDER THE STARS

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### VEGETARIAN

*NV Veuve Clicquot Brut,  
Champagne, FR*

### FIRST COURSE

Grilled figs & Queensland truffle honey  
Zucchini flowers and ricotta  
Baked lemon thyme brioche & house made butter

*Famille Hugel Classic Pinot Gris  
Alsace, FR*

### SECOND COURSE

Hand harvest wild mushrooms  
Seasonal selected baby vegetables  
Truffle, celeriac & potato, Comté pie  
Served with béarnaise sauce, triple cooked chips, mixed artisan salad

*Giant Steps Primavera Vineyard Pinot Noir  
Yarra Valley, VIC*

### THIRD COURSE

Rhubarb & Strawberries  
Coconut dacquoise, caramilsed coconut sponge, passionfruit & berries