



INTERCONTINENTAL®  
HAYMAN ISLAND RESORT

## CHEF'S TABLE DINING EXPERIENCE

### **Amuse Bouche**

**Torched goat's cheese  
with a variety of beetroot and candied walnuts**

*2017 Bimbadgen Signature Semillon, Hunter Valley*

**Citrus cured swordfish with  
pencil fennel and pearl saffron aioli**

*2014 Mount Langi Ghiran Cliff Edge Riesling, Bayindeen, Victoria*

**Charcoal smoked grimaud duck with leek ash,  
gin pickled blueberries, smoked orange ricotta**

*2019 Montalto Pinot Noir, Mornington Peninsula*

**Wagyu beef tenderloin with charred onion, black garlic,  
heirloom carrot ketchup & Shiraz grape jam**

*2018 Tyrrell's "Lunatic" Shiraz, Heathcote*

### **Hayman Implosion**

*2015 Yalumba FSW8B Botrytis Viognier, Wrattobully*

### **Petit Fours**

*Served with your choice of coffee or tea*