



INTERCONTINENTAL<sup>®</sup>  
HAYMAN ISLAND RESORT

# PRIVATE DINING EXPERIENCE UNDER THE STARS

## MENU ONE

**\$475 per person**

### Ocean

*Perrier-Jouet Grand Brut NV, Champagne FR*

Shucked Oysters on shell & pepper berry dressing

Dressed mud crab, tarragon rouille

Baked lemon thyme brioche & house made butter

Add caviar and condiments - *\$90 per person*

*Mount Langi Ghiran Cliff Edge Riesling 2014, Grampians VIC*

### Wood Fire BBQ

Seasoned Iron bark grilled local caught reef items and condiments

BBQ Local market reef fish

Grilled local painted cray

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

*Giant Steps Applejack Vineyard Pinot Noir 2020, Yarra Valley VIC*

### Dessert

Trio of Chocolate Vacherin

Chocolate ice cream, quandong, orange fudge



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### MENU TWO

**\$475 per person**

#### Land

*Perrier-Jouet Grand Brut NV, Champagne FR*

Duck liver pâté in glass

Jamon Serrano ham, grilled figs & honey

Selection of house cured ham, salami & rillettes, pickles & cheese

Baked lemon thyme brioche & house made butter

*Domaine William Fevre Petit Chablis 2019, Burgundy FR*

#### Wood Fire BBQ

Seasoned iron bark grilled selected butchers' items and condiments

Dry aged Wagyu sirloin & truffle

Artisan hand crafted butchers' sausage

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

*Dominique Portet Shiraz, Yarra Valley VIC*

#### Dessert

Rhubarb and Strawberry

Coconut dacquoise, caramelized coconut sponge, passionfruit and liquorice berries

Cancellation policy: 24 hours - 50% | 4 hours - 100% of the total amount will be charged



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## PRIVATE DINING EXPERIENCE UNDER THE STARS

### MENU THREE

**\$475 per person**

#### Land & Sea

*Perrier-Jouet Grand Brut NV, Champagne FR*

Shucked Oysters on shell & pepper berry dressing

Dressed mud crab, tarragon rouille

Baked lemon thyme brioche & house made butter

Add caviar and condiments - *\$90 per person*

*Mount Langi Ghiran Cliff Edge Riesling 2014, Grampians VIC*

#### Wood Fire BBQ

Seasoned Iron bark grilled selected locally caught reef and butchers' items condiments

Dry aged Wagyu sirloin & truffle

Grilled local painted cray

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

*Giant Steps Applejack Vineyard Pinot Noir 2020, Yarra Valley VIC*

#### Dessert

Rhubarb and Strawberry

Coconut dacquoise, caramelized coconut sponge, passionfruit and liquorice berries

Cancellation policy: 24 hours - 50% | 4 hours - 100% of the total amount will be charged



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### MENU FOUR

**\$475 per person**

#### No Meat For Me

*Perrier-Jouet Grand Brut NV, Champagne FR*

Grilled figs & Queensland truffle honey

Zucchini flowers and ricotta

Baked lemon thyme brioche & house made butter

*Domaine William Fevre Petit Chablis 2019, Burgundy FR*

#### Wood Fire BBQ

Seasoned Iron bark grilled forest and farm items and condiments

Hand harvested wild mushrooms

Seasonal selected baby vegetables

Truffle, celeriac & potato, Comté pie

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

*Dominique Portet Shiraz, Yarra Valley VIC*

#### Dessert

Rhubarb and Strawberry

Coconut dacquoise, caramelized coconut sponge, passionfruit and liquorice berries

Cancellation policy: 24 hours - 50% | 4 hours - 100% of the total amount will be charged