



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

UNDER THE STARS  
OCEAN

*Perrier-Jouet Grand Brut NV, Champagne FR*

***First Course***

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

*Famille Hugel Classic Pinot Gris 2020, Alsace FR*

***Second Course***

BBQ local reef market fish  
Grilled local painted cray  
Served with bearnaise sauce, triple cooked chips, mixed Artisan Salad

*Giant Steps Applejack Vineyard Pinot Noir 2022, Yarra Valley VIC*

***Dessert - Trio of Chocolate Vacherin***

Chocolate ice cream, quandong, orange fudge



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

UNDER THE STARS  
LAND

*Perrier-Jouet Grand Brut NV, Champagne FR*

***First Course***

Jamon serrano ham & grilled figs, honey

Duck liver pate in grass

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

Baked lemon thyme brioche & house made butter

*Domaine William Fevre Chablis 2021, Burgundy FR*

***Second Course***

Dry Aged Wagyu Sirloin & Truffle

Artisan Hand Crafted Butchers Sausages

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

*Dominique Portet Shiraz 2021, Yarra Valley VIC*

***Dessert - Rhubarb and Strawberry***

Coconut dacquoise, caramelised coconut sponge

Passionfruit & liquorice berries



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

UNDER THE STARS  
LAND & SEA

*Perrier-Jouet Grand Brut NV, Champagne FR*

***First Course***

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

*Famille Hugel Classic Pinot Gris 2020, Alsace FR*

***Second Course***

Seasoned iron bark grilled selected locally caught reef  
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 2022, Yarra Valley VIC*

***Dessert - Rhubarb and Strawberry***

Coconut dacquoise, caramelised coconut sponge  
Passionfruit & liquorice berries



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

UNDER THE STARS  
VEGETARIAN

*Perrier-Jouet Grand Brut NV, Champagne FR*

***First Course***

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

*Domaine William Fevre Chablis 2020, Burgundy FR*

***Second Course***

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

*Dominique Portet Shiraz 2021, Yarra Valley VIC*

***Dessert - Trio of Chocolate Vacherin***

Chocolate ice cream, quandong, orange fudge