



INTERCONTINENTAL[®]
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, 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, Yarra Valley VIC

Dessert - Trio of Chocolate Vacherin

Chocolate ice cream, quandong, orange fudge



INTERCONTINENTAL[®]
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 des Carlines 'la Vouivre', Jura France

Second Course

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

Dominique Portet Cabernet Sauvignon, Yarra Valley VIC

Dessert - Rhubarb and Strawberry

Coconut dacquoise, caramelised coconut sponge
Passionfruit & liquorice berries



INTERCONTINENTAL[®]
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, 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, Yarra Valley VIC

Dessert - Rhubarb and Strawberry

Coconut dacquoise, caramelised coconut sponge
Passionfruit & liquorice berries



INTERCONTINENTAL[®]
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 des Carlines 'la Vouivre', Jura France

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 Cabernet Sauvignon, Yarra Valley VIC

Dessert - Trio of Chocolate Vacherin

Chocolate ice cream, quandong, orange fudge