



UNDER THE STARS OCEAN

House Champagne

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 Primavera Vineyard Pinot Noir, Yarra Valley VIC

Dessert - Trio of Chocolate Vacherin

Chocolate ice cream, quandong, orange fudge



UNDER THE STARS LAND

House Champagne

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

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

Dessert - Rhubarb and Strawberry

Coconut dacquoise, caramelised coconut sponge

Passionfruit & liquorice berries

UNDER THE STARS
LAND & SEA

House Champagne

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 Primavera Vineyard Pinot Noir, Yarra Valley VIC

Dessert - Rhubarb and Strawberry

Coconut dacquoise, caramelised coconut sponge
Passionfruit & liquorice berries

UNDER THE STARS
VEGETARIAN

House Champagne

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

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

Dessert - Trio of Chocolate Vacherin

Chocolate ice cream, quandong, orange fudge