

Guaranteed Window Package Dinner Menu

Includes a welcome cocktail at The Atrium on 35, chef's amuse-bouche, three course dinner at No35 with a glass of Champagne on arrival and bottled still or sparkling water & coffee or tea.

Chef's Amuse

Entrées

Prawn tortellini, bouillabaisse, bread & bacon crumble

Bluefin tuna tataki, jalapeno salsa, yuzu & miso dressing, edamame, seaweed (ndi, ngi)

Heirloom tomato, basil and tomato sorbet, olive tapenade, mozzarella, fried basil (ngi, v, h)

Pressed confit duck, witlof salad, pomegranate, honey orange dressing, toasted brioche (h)

Steamed beetroot, watermelon radish, apricot purée, blueberry gel, coconut yoghurt, rice puff (ngi, vg, h)

Gippsland beef tartare, shallots, capers, cornichons, parsley, egg yolk, crostini (ndi, h) (ngi available)

Port Macquarie Kingfish ceviche, chili, finger lime, coriander, lemon, rock melon & tomato gazpacho, fried garlic (ndi, ngi, h)

Mains

Pappardelle, mixed mushroom ragout, crispy enoki, caramelised onion, lemon zest, shaved parmesan (v) (ngi available)

Pan seared Port Philip Bay snapper, nduja chorizo sauce, braised baby octopus, wilted spinach, rice cracker (ngi)

White miso glazed cauliflower steak, coconut tahini, mushroom, tomatoes, mixed seeds (ndi, ngi, vg)

Crispy Gippsland pork belly, carrot purée, olive prune relish, charred fennel, apple madeira jus (ngi)

Seared Western Victoria duck breast, Puy lentils, carrots, beetroot ketchup, spiced duck jus (ngi)

Tasmanian lamb rack, smoked eggplant purée, minted labneh, rosemary gastrique, confit garlic, peas, lamb jus (ngi)

Roasted lamb shoulder (for two), Korean BBQ sauce, pickled carrot & daikon, kimchi salad (ndi)

Gippsland eye fillet, truffle mashed potato, bone marrow, chimichurri (ngi) (surcharge 16)

Desserts

Belcolade cocoa trace milk chocolate mousse, yoghurt sorbet, vanilla rhubarb, raspberry snow, puffed chocolate rice (ngi, h)

Champagne & Rocky Creek strawberries, torn sponge, sorbet, Belcolade white chocolate

Coconut bavarois, caramelised pineapple, coconut crumble, salted caramel ice cream, pineapple gel (h) (ngi available)

Lavender poached pears, candied pears, blood orange sorbet, salted meringue (ngi, vg)

Chefs selection cheese, quince gel, dried fruits, crackers, warm bread (ngi available)