

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

Truffle & mushroom tortellini, blue cheese custard, sundried tomato cream, croutons (v, h) *(vg available)*

Seared scallops, confit leek velouté, caramelised pumpkin seeds, prosciutto, brown butter (ngi)

Mixed mushroom skewer, pumpkin hummus, zaatar pita, zhug, pickled cabbage (ndi, vg, h)

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

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

Beef bourguignon bao, crispy enoki, pickled red onion, rice chips, spicy carrot ketchup (ndi) *(vg available)*

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

Mains

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

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

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

Seared Western Victoria duck breast, Puy lentils, carrots, red wine jus (ngi)

Slow cooked Tasmanian lamb, pea & mint purée, baby carrots, raspberry vinaigrette, rosemary lamb jus (ngi, h)

Gippsland eye fillet, chickpea sumac fries, onion, peppercorn sauce (ngi, h)

Slow cooked Gippsland beef short ribs (for two), butter lettuce, dijon dressing (ngi, h)

Add on – Potato gratin 17

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

Sticky date pudding, crème anglaise, pumpkin ice cream, miso butterscotch, walnuts (v, cn)

Pistachio profiterole, choux pastry, pistachio ice cream, apricot gel, chocolate sauce (cn, h)

Chefs selection cheese, quince gel, dried fruits, crackers, French baguette *(ngi available)*