

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 & bottled still or sparkling water with coffee or tea.

Chef's Amuse

Entrées

Prawn tortellini, bouillabaisse, lemon & garlic crumble (*ndi available*)

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

Pumpkin velouté, pumpkin ricotta bonbon, pumpkin oil, pumpkin seeds, croutons (v, h) (*lg available*)

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

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

Ravens Creek Farm Berkshire pork croquette, celeriac rémoulade, beetroot gel

Atlantic salmon gravlax, lemongrass & lime gel, green nam jim, pickled fennel, avruga caviar, tapioca cracker
(lg, ndi, h)

Mains

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

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

Aylesbury duck breast, Puy lentils, carrots, beetroot ketchup, spiced duck jus (lg, h)

Pan-seared blue-eye cod, saffron creamed tomato, diamond clams, confit leek, rice cracker (lg, h)

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

Gippsland braised beef, parsnip purée, baby carrot, parsnip crisp, beef jus (lg, h)

Southern Rangers eye fillet, truffle mashed potato, bone marrow, chimichurri (lg, h) ***surcharge 16**

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

Desserts

Coconut bavaois, caramelised pineapple, coconut crumble, salted caramel ice cream, pineapple gel (h) (*lg available*)

Belcolade cocoa trace milk chocolate mousse, yoghurt sorbet, vanilla rhubarb, raspberry snow, coco puffs (lg, h)

Baileys brûlée, fresh berries, vanilla short bread

Lavender poached pear, candid pear, salted meringue, blood orange sorbet, berries (vg)

Chefs cheese selection, saffron pear chutney, crackers, seasonal fruit, warm bread (*lg available*)

(v) Vegetarian (vg) Vegan (lg) low gluten (ndi) no dairy ingredients (h) halal

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Menu is seasonal & subject to change without notice. 15% surcharge applies to entire bill on public holidays.