

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)

Slow cooked quail, corn purée, corn salsa, quail egg, pan jus (lg, h)

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

Japanese Hokkaido seared scallops, onion soubise, black garlic, curry vinaigrette, crispy leek (lg, h)

Beetroot tartare, fetta cream, beetroot ketchup, apricot gel, spiced citrus vinaigrette, seeded cracker (v, lg, h) (ndi available)

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

Vegetable terrine of zucchini, capsicum, eggplant, asparagus, basil crumb, sundried tomato cream, vegan jus (vg, lg, h)

Crispy pork belly, cauliflower cream, braised red cabbage, caulini (lg)

Seared chicken, carrot purée, braised turnip, bok choy, ivory sauce (lg, h)

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

Potato gnocchi, mixed mushroom ragout, crispy enoki, caramelised onion, shaved parmesan (v, h) (lg available)

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

Southern Ranges eye fillet (240g), mashed potato, portobello mushroom, peppercorn sauce (lg, h) ***surcharge 16**

Roasted lamb shoulder (for two), Korean BBQ sauce, pickled carrots & daikon, wombok salad with kimchi dressing (ndi)

Desserts

Cream cheese panna cotta, yuzu gel, compressed orange & lime, rosemary tuille (lg, h)

Warm chocolate brownie, caramel cream, caramelised banana, fudge sauce, salted caramel ice-cream, burnt honeycomb

Baileys brûlée, fresh berries, vanilla short bread

Lavender poached pear, candied 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.