

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

ENTREES

TARTARE DE BOEUF | Hand cut Southern Ranges fillet beef and condiments NDI, H

TERRINE DE CAMPAGNE | Country style pork and pistachio terrine

GAZPACHO | Heirloom tomato gazpacho with burrata and basil LG, H, V

SALADE DE BETTERAVES | Roasted beetroot served with goats cheese bavarois LG, V

CEVICHE | Kingfish, avocado mousse served with Avruga caviar LG, H

FLEURS DE COURGETTES | Ricotta filled zucchini flowers, caviar d'aubergine with sauce vierge LG, H, V

COQUILLES SAINT-JACQUES | Hervey Bay scallops, black garlic aioli, brioche crumble

PLATS

COTE DE PORC | High Country pork scotch, compote d'oignons, squash with sauce Madère LG

SUPREME DE POULET | Hazeldene chicken supreme, summer vegetables, fondant potato with 'café au lait' sauce LG

PAVE DE SAUMON | Tasmanian salmon fillet, leek fondue, beurre blanc, fennel and dill salad LG

STEAK DE CHOU-FLEUR | Baked cauliflower, spiced polenta rub, hummus, coconut yoghurt with pomegranate molasses dressing NDI, LG, H, VG

BOEUF BOURGUIGNON | Gippsland short rib Bourguignonne style with bacon, mushroom, confit onion and creamed potatoes LG

FILET DE BOEUF | Grilled Southern Ranges eye fillet 200g served with Bearnaise sauce LG

Our signature main dishes below are designed for two to share and come accompanied with a garden salad.

VIVANEAU A LA GRENOBLOISE | Port Phillip Bay baby snapper served whole H

AGNEAU A LA MAROCAINE | Loddon Valley lamb shoulder with Moroccan spices LG, H

DESSERTS

BABA AU RHUM with Chantilly V

CREME CARAMEL NATURE LG, H, V

PARIS-BREST chef Louis Durand style with hazelnuts H, V

MOUSSE AU CHOCOLAT with mixed berries LG, H

TARTE AUX FRAISES with crème pâtissière and pistachio LG, H, V

COLONEL sorbet citron and vodka VG

LG low gluten NDI no dairy ingredients H halal V vegetarian VG vegan

Our 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.