

# 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 Southern Ranges fillet beef NDIH

TERRINE DE CAMPAGNE country style pork & pistachio terrine

VELOUTÉ almond, cannellini bean, grape LG NDIVG H

SALADE DE BETTERAVES beetroot, fig, Gorgonzola Dolce, walnut LG V H

CEVICHE kingfish, avocado, Avruga caviar LG H

TOPINAMBOUR jerusalem artichoke, spaetzle, truffle vinaigrette V H

COQUILLES SAINT-JACQUES Hokkaido scallops, cauliflower, couscous, saffron vinaigrette LG NDIH

## **PLATS**

CLAPASSADE D'AGNEAU Loddon Valley lamb, carrots, green olive LG
SUPRÊME DE POULET Hazeldene chicken, barley, leek, gruyere LG VOA H
CONFIT DE SAUMON Tasmanian salmon, parsley, garlic, crouton LG H
POMMES BOULANGÈRE potato, aubergine, king brown, red wine vinaigrette LG NDI VG H
BOEUF BOURGUIGNON Gippsland beef cheek, red wine, bacon LG
FILET DE BOEUF Imperial Blossom eye fillet, celeriac, horseradish, madeira LG

### **DESSERTS**

TARTE TATIN (a deux) vanilla bean ice cream v н

CRÈME BRÛLÉE coconut LG V н

BOMBE ALASKA vanilla, raspberry LG

SOUFFLÉ AU CHOCOLAT chocolate, Grand Marnier chantilly v

FRAMBOISE ET CRÈME raspberry, consommé, granita NDI VG

ASSIETTE DE FROMAGE selection of cheese, honey, fig jam, celery v

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