

# MENU **NHG** 2023

## – CANAPÉS –

Pre-dinner drinks and chef's selection of canapés  
alfresco overlooking Sydney Harbour

## – APPETISER –

Local burrata with culatello di zibello / heirloom tomato / baked fig  
herb mascarpone / pistachio / vincotto & linque di suocera

## – PLATTER –

Harbour king prawns / Sydney rock oysters with marie  
rose sauce / champagne mignonette [GF, LF]

## – ENTRÉE –

### RAVIOLI DI ZUCCA

Pumpkin velouté / hazelnut burnt butter / parmesan foam [N, V]

## – MAIN –

[ALTERNATE SERVE]

### CHARGILLED VEAL CUTLET

Pomme dauphinoise / roast mushroom / broccolini / bordelaise sauce [GF]

### TASMANIAN SALMON

Creamed potato / asparagus / caviar / chive sauce [GF]

## – DESSERT –

### OCEAN PEARL MERINGUE

Lemon myrtle cheesecake / native lime caviar  
caramelised pineapple / white chocolate sauce

Served with barista made Vittoria  
macchiato coffee and French handcrafted teas

GF - Gluten Free LF - Lactose Free N - Contains Nuts VN - Vegan V - Vegetarian P - Contains Pork

