



SAMPLE MENU

Welcome drink on arrival

TASTING PLATE

Palm sugar and lime ceviche salmon

Roast pork belly and Shao Xing wine jus

Persian feta, macadamia, fennel seed and compressed cucumber

MAIN COURSE

Seared Nor West snapper fillet creamy dill scented mash, seared greens and poached diamond clams with vin cream

Or

Chimichurri spiced veal over micro herb slaw, pulled veal oyster blade, smoked potato, barbeque and onion glaze

Or

Milk and garlic poached chicken, vegetable tagine and saffron rice cake

Vegetarian alternative available on request.

*Valid event ticket required with Sky Dining voucher for entry to the venue.

*Menu is subject to change without notice.