

SUNSET
Dinner

All dishes served alternately

ENTRÉE

Smoked Salmon with herb salad of dill, capers, and cornichons (GF)

Crispy Pear and Garden Leaf Salad with toasted walnuts and Grana Padano (V, GF) (VG Available)

MAIN

Gremolata Rubbed Barramundi served with salsa verde, roast vegetable medley, and fried caper berries

Twice Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach and honeyed carrots

Vegan available on request Middle Eastern Eggplant slow cooked and served with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (VG, GF)

DESSERT

Lemon & Lime Tart served with a dollop of double cream (V, GF)

Chocolate Raspberry Coconut Pebble with raspberry sauce (VG)

Enjoy your Dinner
on Sydney's magnificent Harbour!