



CHAMPAGNE

PERRIER-JOUËT

Champagne Dinner

6pm | Thursday, October 23rd 2025

Begin on the Fountain Terrace with Canapes on arrival

ENTREE

SCALLOP CEVICHE

Champagne foam, cucumber, pickled golden baby beetroot, radish, yuzu dressing

Paired with | Perrier-Jouët Grand Brut

SECOND COURSE

MORETON BAY BUG AND KING PRAWN

Seafood bisque, spring snow peas, kohlrabi, slow roast tomato truss

Paired with | Perrier-Jouët Blason Rose

MAIN

LINE CAUGHT SNAPPER

Smoked carrot puree, scorched leek, sweet corn couscous and champagne beurre blanc

Paired with | Perrier-Jouët Blanc de Blanc

DESSERT

CHAMPAGNE RASPBERRY AND ELDERFLOWER VERRINE

Champagne jelly, elderflower panna cotta, raspberry vanilla mascarpone crème, choc crisp pearls and fresh raspberry

Paired with | Perrier-Jouët Belle Epoque

Important Allergen Statement:

The inclusion or omittance of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.

