



CHAMPAGNE

PERRIER-JOUËT

Champagne Dinner

6pm | Thursday, October 15th 2026

Begin on the Fountain Terrace with Canapes and Perrier-Jouët Grand Brut on arrival

ENTREE

Flame Tail Snapper, citrus cured, compressed apple,
smoked tomato dressing and charred asparagus (GF, DF, A)

Paired with | Perrier-Jouët Blason Rosé

SECOND COURSE

Bug Ravioli, fennel pollen, sugar snaps, samphire and smoked butter emulsion (A)

Paired with | Perrier-Jouët Blanc de Blanc

MAIN

Roast Red Emperor, celeriac puree, brown butter, heirloom carrots, toasted hazelnuts,
champagne foam and a Skull island prawn (GF, A)

Paired with | Perrier-Jouët Belle Epoque

DESSERT

Pavlova, cognac sabayon, poached rhubarb and macerated strawberries

Paired with | Martell Cordon Bleu

Important Allergen Statement:

The inclusion or omission of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.
(GF) Gluten Free | (DF) Dairy Free | (A) Australian Seafood

