



# STARSHIP SYDNEY STARSHIP AQUA

THREE COURSE • LEVEL ONE



## ENTRÉES

*alternating choose 2*

Lemon thyme marinated Swiss brown mushrooms with cashew nut & potato cream puree, truss tomato confit, baby basil & pickled heirloom carrots (V, GF)

Butter nut pumpkin risotto with creamed potato puree, 24 month aged parmesan, chives, edible flowers, sea salt & cold pressed olive oil (V, GF)

Bannockburn free range poached chicken salad with petti leaves, heirloom vegetables, lemon oregano vinaigrette & edible flowers (V, DF)

Huon salmon terrine with creamed lemon zested ricotta, truss tomato confit, fresh lemon, Yarra Valley caviar & shaved beetroot (GF)

Black Angus braised beef cheeks open ravioli with truffle potato, cauliflower & cumin puree & soft herbs (GF) (also available as a main)

## MAINS

*alternating choose 2*

Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta, burnt butter sauce, roasted cashews, 24 month aged parmesan & crispy sage (V) (also available for an entree)

Huon salmon fillet with roasted King Edward mushrooms, carrot & star anise butter puree, heirloom carrots, marinated feta & Winter peas (GF)

La Ionica twice cooked chicken breast with sauce perigux black truffle jus, crushed new potato, Winter chives & yellow mustard seeds (DF, GF)

Amelia Park 5 hour slow braised lamb shanks with truffle & chive potato puree, broad beans & black olive sticky jus (DF)

Riverina premium sirloin with a twice cooked duck fat potato gratin, maple mustard & burnt hollandaise compound butter (GF)

## DESSERTS

*alternating choose 2*

Calibre dark chocolate bar with handmade edible soil, macerated raspberries & fresh honey comb

Edible garden with creamed white calibre chocolate, passion fruit puree, selection of Winter berries, edible flowers & blood orange sorbet

Passion fruit cheese cake with white chocolate cream, fresh raspberries, lemon curd, Valencia orange jelly & edible gold

Citrus tart with candied oranges, selection of fresh fruits, egg yolk vanilla bean ice cream, handmade soil & edible flowers

Wood fired apple roasted doughnut with shaved coconut, vanilla cream, fresh honey comb & salted caramel ice cream