



BALTHAZAR

WINE & DINING

Tier I

ENTRÉE

Duo of French onion soup, brie croutons

or

Veal, pancetta, pine nut homemade terrine,
pickled cabbage, brioche finger

or

Chickpea, quinoa, asparagus, sundried tomato tian,
micro herbs, green oil

MAIN COURSE

Harissa-spiced chicken breast,
sultana pearl couscous, broccolini, mint labneh

or

Black Angus sirloin steak, exotic mushroom jus,
creamy garlic mash, baby spinach

or

Huon salmon pave,
risotto bianco, grilled witloaf, lime pearl beurre blanc

DESSERT

Marble chocolate profiteroles, grand marnier Anglaise sauce

or

Soft meringue, vanilla chantilly, seasonal fruit

or

Baked cheesecake, berry compote, chocolate chard

Dinner is served as a set menu,
please select one dish per course

\$65 per person (food only)

By Jean-Marc Heussner



Tier 2

Tasmanian oyster chowder, pecan nut crumbed oysters

NV Joseph Cattin 'Brut' Rose, Alsace, France

Goat cheese and red beetroot-glazed French shallot
and rocket leaf tartlet

2014 Gaia Agiorgitiko, Nemea, Greece

Huon salmon tartare in black sesame seed cornet

2014 Planeta 'Bianco' Carricante, Sicily, Italy

Apple and sorrel sorbet

June spring lamb rack, garlic ribbon, confit
heirloom tomato, herb blinis

2015 Cilar De Silos 'Joven' Tempranillo, Ribera del Duero, Spain

Vanilla strawberry mille feuille

2014 Susana Balbo 'Late Harvest' Torrontes, Mendoza,
Argentina

\$100 pp (food only); \$160 pp (paired with wine)

By Jean-Marc Heussner



Tier 3

Coffin Bay oysters with finger lime

NV Jeio 'Brut' Prosecco DOCG, Valdobbiadene, Italy

Pancetta, veal & pine nut terrine, pickled cabbage,
capsicum, celeriac and apple puree

2016 Eden Road 'The Long Road' Pinot Gris,
Canberra District, Australia

Tasmanian lobster, ravioli, poached lobster tail,
Armoricaïne sauce

2016 Kumeu River 'Village' Chardonnay, Kumeu, New Zealand

Granite watercress, black pepper

Grass-fed Oakey Farm beef tenderloin, goose liver,
potato duchesse, green peas a-la-Francaise,
double reduced jus

2012 Alain Graillot 'Syrocco' Syrah, Zenata, Morocco

Citrus tartlet, lemon thyme syrup, vanilla crème fraiche

NV Primitivo Quiles Moscatel, Malaga, Spain

\$120 pp (food only); \$180 pp (paired with wine)

By Jean-Marc Heussner