



# AT THE LOOKOUT

Sydney's UNIQUE ELEVATED DINING EXPERIENCE

## ON ARRIVAL

Sydney Rock Oysters with Mignonette Dressing

Fine Tartlet of Green Peas, Lemon and Mint

*NV Penfolds x Thiénot Champagne Brut Rosé, Champagne FRA*

## AT THE TABLE

Sourdough Bread, Luke Mangan Extra Virgin

Olive Oil and Balsamic

Hiramassa Kingfish Sashimi, Sesame and Dashi Dressing,

Yuzu Compressed Pear, Shiso

*2021 Penfolds Reserve Bin A Chardonnay, Adelaide Hills SA*

Seared and Poached Fillet of Beef, Mushroom Puree,

Braised Onions, Asparagus and Fig

*2017 Penfolds Grange, Barossa Valley SA*

Soft Meringue, Passionfruit Curd, Berries, Coconut Anglaise

*2019 Penfolds Cellar Reserve Viognier, Barossa Valley SA*

