



STARSHIP SYDNEY THE PONTOON

THREE COURSE • LEVEL ONE



ENTRÉES

alternating choose 2

Asparagus risotto, ricotta crumbs and sundried tomato oil (V, GF)

Comfit tomato, prosciutto, marinated feta and basil oil crouton

Slow braised beef rib raviolo, minted pea jus and salsa verde

Sweet corn, Asian greens, water chestnut and poached chicken with nuoc cham dressing (GF, DF, peanuts)

Karaage style calamari, whole egg mayo, five spice lemon pickled wombok (GF)

Roasted sweet potato, shaved zucchini, fresco cheese, pickled onions and smoky chipotle oil

Smoked trout dumplings, cherry tomato, radish and avocado tian

MAINS

alternating choose 2

Crispy skin salmon fillet, sautéed baby spinach, potato pearls and tomato salsa

Steak and red wine pot pie, steamed chats and minted green beans

Pan seared blue eye cod medallions, savoy cabbage colcannon and roast pepper salsa

12 hour braised milk fed lamb neck, comfit sweet potatoes with sorrel jus

Roasted sirloin with caramelized onions, sautéed mushroom and Paris mash

Rosemary chicken ballotine, crushed potatoes, heirloom carrots and rustic pistou

DESSERTS

alternating choose 2

Chocolate mousse with marshmallows, vanilla cream and chocolate shavings

Vanilla crème caramel, chantilly and biscotti

Warm chocolate caprese, anglaise and fresh strawberries

Homemade apple and cherry strudel, vanilla icecream and cherry syrup

Three milk soaked financier with a caramelized cinnamon merengue

Coconut and orange bavaois with a citrus salad



STARSHIP SYDNEY THE PONTOON

THREE COURSE • LEVEL TWO



ENTRÉES

alternating choose 2

Salmon carpaccio, celery crème fraiche, pickled red cabbage and cucumber

Crispy whiting, cauliflower pure, cauliflower chips, almond flakes and salmon pearls

Peking duck tortellini, snow peas, smoked oyster jus, pecorino dutch and carrot shavings

Vitello tonnato: slow poached veal loin, traditional tuna and capers mayonnaise with market radishes

Pork belly comfit, chicharrones, red miso roasted eggplant and broad beans

Poached egg with a watercress colcannon, roasted cherry truss, pencil leeks and balsamic reduction

MAINS

alternating choose 2

Corn fed chicken breast, smoked tomato risotto, mozzarella and thyme jus

Barramundi steak "en papillote", light shellfish stock, blue swimmer and tubers with parsley and onion pesto

Herb crusted ocean trout, braised red cabbage, potato lyonese and beurre blanc

16 hours beef rib, cheese polenta, roast garlic, carrot and celeriac with rib juices

Braised lamb shank, caramelized onion and blue cheese pithivier with potato and roasted leek puree

DESSERTS

alternating choose 2

Caramelized banoffee and pecan pie with chocolate sauce

Chocolate and red wine poached pear tort

Almond panna cotta, almond tuile and a coffee sauce

Traditional tiramisu



STARSHIP SYDNEY THE PONTOON

THREE COURSE • LEVEL THREE



ENTRÉES

alternating choose 2

Chilled Balmain bug lasagnette, seared tail, saffron vinaigrette, shaved fennel and chervil oil

Tuna tataki, avocado pate, yellow mustard and soy dressing with edamame salsa

Braised lamb shank cannelloni, peas, quail egg and truffled milk curd

Crispy confit duck, broccolini, endive with burnt apple puree verjuice

Seared confit salmon, quail egg, potato gaufrettes and sauce gribiche

Porcini and young garlic veloutée, wild mushrooms and kipfler chips

MAINS

alternating choose 2

Seared kingfish medallions, pink scallop dumplings, coconut, lemongrass and tomato broth

Blue eye cod with celeriac soubise, yuzu watercress salad and crab wonton with roasted chilli oil

Pan fried spatchcock breast, onion soubise, fig, port jus, roasted legs, pancetta sage,
fresh greens, pecorino and cab-sab vinegar

Beef tenderloin, pan fried gnocchi, sautéed mushroom and leeks with pinot reduction

Grilled lamb loin, confit roma tomatoes, black olives, rosemary bread crumbs kipfler emulsion and lamb jus

DESSERTS

alternating choose 2

White chocolate and orange cheese cake cream, chocolate panforte, caramelized orange

Raspberry brulee, pistachio and hazelnut dacquoise with chocolate sauce

Mango and cranberry trifle, coconut sponge with cardamom cream

Burnt chocolate, hazelnut, amaretti, clotted cream and chocolate sorbet