



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 (GF, DF)

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

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & soft herbs (GF)

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)

Huon Salmon fillet with roasted King Edward mushrooms, carrot & star anise butter puree, heirloom carrots, marinated fetta & winter peas (GF)

La Ionica twice cooked chicken breast with sautéed portobello mushrooms, clotted cream, mustard jus, shaved parmesan & soft herbs (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 honeycomb

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

Passion fruit cheesecake 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

Tiramisu with vanilla bean mascarpone cream, coffee jelly, white chocolate caviar & pistachio biscotti



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THREE COURSE • LEVEL TWO



ENTRÉES

Burrata DOP mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough poor man's breadcrumbs (V)

Cauliflower & cumin veloute with butter poached Tasmanian sea scallops avurga caviar & baby chervil (V)

Muscovy duck leg confit with creamed celeriac puree, layered buck fat potato fondant, soft herbs & black truffle jus (GF)

Hot smoked huon salmon fillet with braised king Edward mushrooms, butternut pumpkin puree & pickled heirloom vegetables (GF)

Wagyu OX tail risotto braised until falling apart with crispy sage, horse radish crème fraiche, truffle pecorino & lemon zest

MAINS

Heirloom pumpkin twice baked with maple granola, Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette (V)

Pink Lady snapper fillet line caught lightly pan seared with fennel puree, baby kale salad, parsnip chips, pickled beetroot & soft herbs (GF)

Junee free range lamb rump sous vide with chermoula crust, parsnip & potato puree, seasonal asparagus & calvados jus (DF)

Corn fed chicken breast lightly poached & then wrapped in Jamon prosciutto, duck fat potato gratin & butter nut pumpkin puree (GF)

Black Angus 8-hour braised beef cheek with sautéed forest mushroom, potato gratin, broad beans & madeira jus (DF)

DESSERTS

Short crust macerated raspberry tart with crème fraiche, pineapple puree & white chocolate ice cream

Calibre milk chocolate delice with honey roasted cashews, salted caramel ice cream & seasonal garden berries (GF)

Vanilla bean crème caramel with short crust sable, poached corella pear & cinnamon & orange zest Chantelle clotted cream

Banoffee sweet paste tart with candied pecan nuts, pistachio cream, macerated raspberries & edible flowers

Salted caramel & bitter chocolate terrine with macerated fresh figs, fresh honeycomb & edible flowers



STARSHIP SYDNEY STARSHIP AQUA

THREE COURSE • LEVEL THREE



ENTRÉES

Wild mushroom risotto w soft herbs, lemon thyme compound butter, shaved seasonal truffles & sautéed foie gras (V)

Hot smoked yellow fin tuna carpaccio with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar (GF, DF)

Citrus cured huon salmon fillet with crispy pork neck, snow crab, crème fraiche, Yarra Valley caviar & preserved lemon aioli

Muscovy duck leg confit with creamed celeriac puree, macerated figs, yellow mustard seeds, baby chervil & parsnip chips (GF)

Rangers Valley chimmichurri rump cap dry aged with oven roasted bone marrow, pickled cauliflower & grilled U6 prawn (GF, DF)

MAINS

Wild mushroom ravioli with shaved black truffles, braised pearl onions, smoked mozzarella & cold pressed olive oil

Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, king Edward mushrooms & butter poached saffron potatoes (GF)

Pink Lady snapper fillet line caught lightly pan seared with fennel puree, baby kale salad, parsnip chips, pickled beetroot & soft herbs (GF)

Amelia Park free range lamb rack slow roasted with duck fat potato fondant, madeira reduction, light jus & butter poached board beans

Oakleigh Ranch marble score 4 wagyu eye fillet with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

DESSERTS

Calibre white chocolate tear drop with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers (GF)

Golden Gaytime terrine with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle

Short crust macerated raspberry tart with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf

Passion fruit panacotta with Valencia orange jelly, calibre chocolate caviar & oven roasted coconut biscuit soil (GF)

18 ct gold chocolate martini with salted caramel fudge sauce, chocolate terrine & handmade macarons with sea salt