



STARSHIP SYDNEY STARSHIP AQUA

THREE COURSE • LEVEL ONE



ENTRÉES

alternating choose 2

Roasted vegetable tart w fetta & a petite herb salad (V)

Crystal Bay Prawn and Spanner Crab Lasagne in a seafood bisque w baby watercress

Bannockburn free range poached chicken salad with heirloom vegetables
& a lemon oregano vinaigrette (GF, DF)

Huon salmon terrine with lemon zested ricotta, roasted capsicum strips, basil pesto
& fresh lemon cheek (GF)

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

Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta
w aged parmesan and crispy sage

MAINS

alternating choose 2

Each main served w seasonal salad or vegetables

Crisped Huon Salmon fillet on a cassoulet of lentil du py, cannellini beans in a
light seafood bisque, chervil and lemon zest

La Ionica twice cooked chicken breast with a potato galette, w a clotted mustard cream
& soft herbs (GF)

Amelia Park 5-hour slow braised lamb shanks with & chive potato puree & red wine jus (GF, DF)

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter (GF)

DESSERTS

alternating choose 2

A decadent flourless chocolate cake served with chantilly cream. (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Passionfruit cream, rich chocolate mousse & a passionfruit jelly sitting on a brownie base,
served in a delicate chocolate cylinder

Lemon curd tart in a sweet butter shell, served with egg yolk vanilla bean ice cream
& a mixed berry compote

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