



Dinner in the Domes

Glass of Veuve Clicquot NV

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt
Abrolhos Island Scallop | Custard Apple | Yuzu | Shiso
Wagyu Beef Tartare | Chiodini Mushroom | Smoked Bone Marrow | Egg Yolk |
Truffle Mayonnaise
Free Range Pork Belly | Celeriac | Baby Leek | Hazelnut | Date Purée
Wood Smoked Buffalo Mozzarella | Fig | Roasted Almond | Honey

2GR Full Blood Wagyu Flank Steak 6-7+ | Red Wine Jus
Potato Gnocchi | Wood Ear Mushroom | Taleggio Cream | Charred Sprouts |
Onion Crumb

Chips | Smoked Salt | Aioli
Maple Roasted Heirloom Carrot | Carrot Top Gremolata | Puffed Grains

Caramelised Pear + Almond Tarte Tatin | Vanilla Bean Ice Cream

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\$160.00 Per Person

Available: Tuesday - Thursday

(minimum 2, maximum 6 persons)

Duration: Up to 3 hours

*Bookings are non-refundable and can only be postponed once
(minimum 48 hours' notice)*

To Book Online:

[**Clicquot Chalet**](#)



Veuve Clicquot