



INTERCONTINENTAL[®]
HAYMAN ISLAND RESORT

PRIVATE DINING EXPERIENCE UNDER THE STARS

MENU ONE

\$475 per person

Ocean

Perrier-Jouet Grand Brut NV, Champagne FR

Shucked Oysters on shell & pepper berry dressing

Dressed mud crab, tarragon rouille

Baked lemon thyme brioche & house made butter

Add caviar and condiments - *\$90 per person*

Mount Langi Ghiran Cliff Edge Riesling 2014, Grampians VIC

Wood Fire BBQ

Seasoned Iron bark grilled local caught reef items and condiments

BBQ Local market reef fish

Grilled local painted cray

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

Giant Steps Applejack Vineyard Pinot Noir 2020, Yarra Valley VIC

Dessert

Trio of Chocolate Vacherin

Chocolate ice cream, quandong, orange fudge



INTERCONTINENTAL[®]
HAYMAN ISLAND RESORT

PRIVATE DINING EXPERIENCE UNDER THE STARS

MENU TWO

\$475 per person

Land

Perrier-Jouet Grand Brut NV, Champagne FR

Duck liver pâté in glass

Jamon Serrano ham, grilled figs & honey

Selection of house cured ham, salami & rillettes, pickles & cheese

Baked lemon thyme brioche & house made butter

Domaine William Fevre Petit Chablis 2019, Burgundy FR

Wood Fire BBQ

Seasoned iron bark grilled selected butchers' items and condiments

Dry aged Wagyu sirloin & truffle

Artisan hand crafted butchers' sausage

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

Dominique Portet Shiraz, Yarra Valley VIC

Dessert

Rhubarb and Strawberry

Coconut dacquoise, caramelized coconut sponge, passionfruit and liquorice berries

Cancellation policy: 24 hours - 50% | 4 hours - 100% of the total amount will be charged



INTERCONTINENTAL[®]
HAYMAN ISLAND RESORT

PRIVATE DINING EXPERIENCE UNDER THE STARS

MENU THREE

\$475 per person

Land & Sea

Perrier-Jouet Grand Brut NV, Champagne FR

Shucked Oysters on shell & pepper berry dressing

Dressed mud crab, tarragon rouille

Baked lemon thyme brioche & house made butter

Add caviar and condiments - *\$90 per person*

Mount Langi Ghiran Cliff Edge Riesling 2014, Grampians VIC

Wood Fire BBQ

Seasoned Iron bark grilled selected locally caught reef and butchers' items condiments

Dry aged Wagyu sirloin & truffle

Grilled local painted cray

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

Giant Steps Applejack Vineyard Pinot Noir 2020, Yarra Valley VIC

Dessert

Champagne Verrine

Ginger spiced fruits, raspberry foam, mint, biscotti

Cancellation policy: 24 hours - 50% | 4 hours - 100% of the total amount will be charged



INTERCONTINENTAL[®]
HAYMAN ISLAND RESORT

PRIVATE DINING EXPERIENCE UNDER THE STARS

MENU FOUR

\$475 per person

No Meat For Me

Perrier-Jouet Grand Brut NV, Champagne FR

Grilled figs & Queensland truffle honey

Zucchini flowers and ricotta

Baked lemon thyme brioche & house made butter

Domaine William Fevre Petit Chablis 2019, Burgundy FR

Wood Fire BBQ

Seasoned Iron bark grilled forest and farm items and condiments

Hand harvested wild mushrooms

Seasonal selected baby vegetables

Truffle, celeriac & potato, Comté pie

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

Dominique Portet Shiraz, Yarra Valley VIC

Dessert

Rhubarb and Strawberry

Coconut dacquoise, caramelized coconut sponge, passionfruit and liquorice berries

Cancellation policy: 24 hours - 50% | 4 hours - 100% of the total amount will be charged