

# EUREKA 89

*Attitude Dining*

## ENTRÉE

*choice of*

**YELLOWFIN TUNA** smoked roe emulsion, jalapeno, soused fennel

**TRUFFLED CONFIT LEEKS** potato, buttermilk, puffed quinoa

## MAIN COURSE

*choice of*

**HAZELDENE CHICKEN BREAST** creamed cabbage, gastrique jus

**INFINITY BLUE BARRAMUNDI** albufera, braised fennel, potato puree

**15-HOUR ROASTED KENT PUMPKIN** labneh, black garlic, mushroom textures

*Option to upgrade your main course - \$30.00*

**WAGYU BEEF SHORT RIB MB5** onion textures, caper remoulade, mushroom XO

## DESSERT

*choice of*

**PASSIONFRUIT GATEAU** coconut & lime sable, mandarin caviar, basil

**CHEESEMONGER SELECTION** seasonal chutney, lavosh, fruits

*Menu and wines are subject to change*

## Beverage Additions

**ALL INCLUSIVE VICTORIAN WINES, BEERS  
& NON ALCOHOLIC PACKAGE**

35 pp

## Seafood Additions

**YARRA VALLEY SALMON CAVIAR** *Victoria*

60 ea

**PREMIUM STURGEON CAVIAR** *Aragon*

120 ea

**HALF-DOZEN PACIFIC OYSTERS** *Tasmania*

50 ea

*served with fingerlime, mignonette*

**FOUR PACIFIC OYSTERS** *Tasmania*

40 ea

*served with fingerlime, mignonette*

## On the Side

**ROSEMARY & GARLIC HAND-CUT CHIPS**

20 ea

**GREEN GODDESS SALAD**

20 ea

**CHEESEMONGER SELECTION PLATTER**

35 ea

**SEASONAL VEGETABLES**

20 ea

**EUREKA 89**

*Attitude Dining*

**CHILDRENS MENU**

**MAIN COURSE**

*choice of*

**CHICKEN & CHIPS**

**FISH & CHIPS**

**PEA & RICOTTA TORTELLINI**

**DESSERT**

*choice of*

**EUREKA 89  
SIGNATURE SUNDAE**

**EUREKA 89 MILKSHAKE**

*Menu and wines are subject to change*