

The Dining Room @ Park Hyatt Sydney

Artisanal Organic sourdough bread
Pepe Saya cultured butter

To Start

Sydney Rock oysters
Shallot & red wine mignonette, Cracked black pepper

Darling River kangaroo tartare
King oyster mushroom, Macadamia, Egg yolk

Local cow's milk burrata
Cauliflower, Morrels, Apple

Main Course

Slow cooked eggplant
Walnut butter, Blue cheese, Beluga lentils, Shiso leaves

Cone Bay barramundi
Miso carrot, Koji, Carrot top sauce vierge

Mirrool creek lamb backstrap
Black barley, Parfait, Licorice jus

Dessert

Valrhona chocolate entremet
Hazelnut & coffee, Opalyse & caribe mousse, Grand Marnier ice cream
Glass of Toro Don 'PX 'Pedro Ximinez