



Bennelong Presents: Linda May Han Oh
Sunday 21 July 2024

Main Dining Room and The Counter
Sample Three-Course Menu

Canapés and Charles Heidsieck Brut Reserve on arrival

Entrée

Raw scallops
oyster cream, aged soy, toasted laver
heart of palm, winter blossoms

Main

Wild caught John Dory
broad beans, fennel, pea shoots, capers
whole lemon purée, Beurre Blanc

or

Roasted Black Angus fillet
mushrooms, truffle potato purée

Sides

Baby kipfler potatoes, seaweed, anchovy

Fioretto, vinaigrette

Dessert

Strawberries and Raspberries

or

The Chocolate Crackle

Optional wine pairing \$120 per person.

Dietary requirements can be accommodated with advanced notice.

Executive Chef Peter Gilmore

Head Chef Rob Cockerill



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The Bennelong Bar
Sample Menu

Charles Heidsieck Brut Reserve on arrival

Salad of Japanese white turnip
pickled apple, kohlrabi, stracciatella
Pistachio, ice plant, verjus
to share

Sourdough crostini, Wagyu bresaola, caper butter

Crayfish toast, lime aioli

The Chocolate Crackle
to share

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Executive Chef Peter Gilmore

Head Chef Rob Cockerill