



THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

1st COURSE

Coral trout carpaccio, tuna jelly

2nd COURSE

Pan-fried scallops, pork belly, pork floss

3rd COURSE

Dry aged duck, puffed grains, wild berries

4th COURSE

Dark chocolate delice, peanut brittle, salted caramel ice cream

BEER

4 Pines 'Refreshing Ale'

SPARKLING

Guillaume De Vergy 'Blanc de Blancs' / FR

WHITE

Mount Fishtail / Pinot Gris / Marlborough / NZ

RED

Schild 'Estate' / Shiraz / Barossa Valley / SA