

# ASTER<sup>®</sup>

## DREAMSCAPES – CHOOSE YOUR DREAM

What kind of dream are you having tonight?

### SWEET DREAMS

Enokido Miso and shiitake crème fraîche mousse, charcoal cone V

*Sweet Cocktail:* Flor de Caña 4yr rum, marshmallow, Nutella, coffee, Disaronno

### SPICY DREAMS

Sydney-caught tuna crudo on sesame cracker, kimchi mayonnaise GF, S

*Spicy Cocktail:* Illegal Mezcal, Milagro Silver Tequila, chilli, strawberry, lime

### ADVENTUROUS DREAMS

Jewelled lobster tart, Yarra Valley caviar, edible gold

*Adventurous Cocktail:* Hendrick's Gin, butterfly pea, bergamot liqueur, simple syrup

### ENTRÉE

Marrickville burrata, heirloom beetroots, Coaldale pickled walnuts, fig,  
buckwheat & caraway cracker, Sonoma mini baguette N, S, V

### MAIN

Rangers Valley Black Onyx beef, white bean and semi-dried tomato  
hummus, pickled zucchini DF, GF, Vegetarian Option Available

Roasted eggplant, pomegranate, herbs, white bean and  
semi-dried tomato hummus, pickled zucchini DF, GF, V

### WINE SELECTION

NV Tyrrell's Sparkling, Hunter Valley, NSW  
Chardonnay, Pinot Noir

2022 Tyrrell's Lunatic Heathcote, Hunter Valley, NSW  
Shiraz

### SUSTAINABILITY AND LOCAL PRODUCERS

This menu highlights local producers who share our commitment to sustainability.

Ingredients are sourced from across Sydney and NSW, including Enokido Miso,  
Vannella Cheese, Sonoma bread, Rangers Valley Black Onyx beef,  
and wild-caught Sydney tuna.



DF Dairy Free | GF Gluten Free | N Contains Nuts | S Contains Seeds | V Vegetarian  
Please inform our team of any allergies or dietary needs. Menu items may have come  
into contact with peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish.