

WORLD CHAMPAGNE DAY 2026

Veuve Clicquot Yellow Label served on arrival

CANAPÉS

Cheese and potato truffle
Valley pride beetroot ravioli
Beef carpaccio, yolk, caviar

FIRST COURSE

Sydney rock oyster, cucumber and wasabi granita
Accompanied by Veuve Clicquot Yellow Label

SECOND COURSE

Cured kingfish, tomato consommé, radish, green onion
Accompanied by Veuve Clicquot Extra Brut, Extra Old

THIRD COURSE

Spanner crab cannelloni, caramelised sweet corn, chicken skin
Accompanied by Veuve Clicquot La Grande Dame

FOURTH COURSE

Pink snapper, cashew, spring leek
Accompanied by Veuve Clicquot Rosé

DESSERT

Tonka cream, pineapple and lime leaf sorbet, pineapple, mint salad
Accompanied by Veuve Clicquot RICH served over ice

