

RBYC

ROYAL BRIGHTON YACHT CLUB

Xanadu Wine Dinner

Arrival

Beef Tartare

Asian marinated wagyu beef served in waffle cone and tomato marshmallows

Entrée

Goat Cheese

Goat's cheese served with braised baby beetroot and tri-coloured curry quinoa

Second course

Kingfish Ceviche

Thinly sliced kingfish served with yuzu gel and watermelon cube

Third course

Lamb Loin

Sous vide lamb loin served with baby root vegetables and peas

Dessert

Chocolate mousse

Dark chocolate mousse coated with hazelnut and served with salted caramel

Cheeses

Blue cheese & honey

Honey gel coated blue cheese with pear and lavosh

Bookings essential - Limited availability

Contact: (03) 9592 3092 or email events@rbyc.org.au