



AIR

SAMPLE MENU

DAY 01

BREAKFAST

Poppy seed macadamia French toast, roasted baby bananas, warm maple syrup

Omelette of prosciutto, asparagus spears, Portobello mushroom and chèvre

LUNCH

Salad of roast duck, watercress, shaved apple, hazelnut and mustard dressing

Bottarga crusted Bluefin tuna crudo, pomelo, fennel and celery

DINNER

STARTER

Insalata Di Mare

Poached king prawns, calamari, octopus, green lip mussels dressed with new season potatoes, rucola, lemon

FIRST COURSE

Maltagliati Pasta

Silken sheets of pasta, basil pesto, fresh ricotta

SECOND COURSE

Roasted Baby Spatchcock

Crisp skin baby chicken, mascarpone, chilli, lemon, garlic, herbs, pommes puree

DESSERT

Crème Catalana

Caramelised citrus saffron cream, almond biscotti



DAY 02

BREAKFAST

Fresh baked Sfogliatelle, prosciutto cotto, smoked scamorza cheese, tomato, rocket

Frittata of scallop, roasted chilli, spring onion, tomato salsa

LUNCH

Chargrilled radicchio Castelfranco, fresh goats curd, hazelnut, mint

Mahi mahi crudo, pickled cucumber, avocado, frizee, tangerine dressing

DINNER

STARTER

Bluefin Tuna

Fresh tuna ceviche, ginger, coconut, lime, lemongrass, chilli

FIRST COURSE

Spaghetti Nero

Squid ink pasta, slivered calamari, anchovy, lemon

SECOND COURSE

Roasted crown of lamb, baby carrot, garden pea, radish

DESSERT

Amedei Earl Grey Delice

Earl grey infused chocolate crème, hazelnut, raspberry, yoghurt gelato



DAY 03

BREAKFAST

Panettone toast, whipped ricotta, raspberry rhubarb marmalatta

Streaky bacon egg soufflé, toasted sourdough, capers, cherry tomato salsa

LUNCH

Chilled salad of carnaroli rice, buffalo mozzarella, sweet bell pepper, spicy salami, basil

Rare roast beef salad, rocket, Parmesan, field mushroom, aged balsamic

DINNER

STARTER

Salted Cod

Light fritters of cod, dill pesto, Ajo bianco, macadamia, watercress salad

FIRST COURSE

Risotto Rosso

Red pepper risotto, mud crab, crème fraiche, lime

SECOND COURSE

Glazed Quail

Whole quail stuffed with potato, chicken liver, hazelnut glazed with citrus honey

DESSERT

Honeyed Beer

Wild honey mousse, orange spiced cake, butter roasted macadamia, beer sorbet



DAY 04

BREAKFAST

Coconut toast, selection of spreads, guava jelly

Classic eggs benedict, honey glazed ham, hollandaise sauce

LUNCH

Charred artichoke hearts, fiore di latte mozzarella, sourdough crumb, herbs di Provence

Salt baked King Salmon, beetroot, seared leek, saffron potato, watercress

DINNER

STARTER

Carpaccio Tonnato

Tartar of veal, white anchovy, crisp capers, radish, tuna dressing

FIRST COURSE

Crisp Zucchini Blossom

Fried flowers stuffed with fontina cheese, tomato, taggiasca olive, smoked chilli, basil

SECOND COURSE

Baby Snapper

Whole baked snapper, Ligurian green olives, Vernaccia cream, shaved root vegetable salad

DESSERT

Coconut Pannacotta

Young coconut, mint infused watermelon, rosewater lychee granita



DAY 05

BREAKFAST

Sweet Sfogliatelle, passionfruit crème

Rosemary fugasse, scrambled eggs, sautéed baby spinach, roasted cherry tomatoes

LUNCH

Ricotta goats cheese sformatino, roasted baby beetroot, pine nuts, organic leaf salad

Saffron risotto, king prawns, zucchini blossom, smoked chilli, pinot grigio, basil

DINNER

STARTER

Terrine

Quail, rabbit, Muscovy duck, cherry, pistachio, pickled root vegetables, mirto jus

FIRST COURSE

Pumpkin Agnolotti

Ravioli of pumpkin, amaretto, smoked scamorza, sultanas, brown butter sauce

SECOND COURSE

Pesce Spada

Chargrilled swordfish steak, caper berries, heirloom tomato, Gaeta olives, parsley

DESSERT

Barbajada

Coffee chocolate pudding, chocolate crumble, salted caramel gelato



DAY 06

BREAKFAST

Verona Crème Brioche Buns, selection of spreads

Classic eggs Florentine, cured king salmon, baby spinach, dill hollandaise sauce

LUNCH

Slow roasted organic chicken salad, sweet bell peppers, tomato, capers, lemon

Tagliatelle pasta, yellowfin tuna, Ligurian olives, chilli, basil, lemon

DINNER

STARTER

Scampi Catalana

Chargrilled scampi, sea urchin roe, lemon, chinzano butter

FIRST COURSE

Mezze Lune

Spinach ricotta filled ravioli, tomato concasse, chervil, lemon butter dressing

SECOND COURSE

Beef Rib Roast

Whole rib of beef, truffle potato galette, seasonal sides, sauce bordelaise

DESSERT

Crème Tart

Vanilla custard tart, milk gelato, frais de bois



DAY 07

BREAKFAST

Pain de chocolate, Baba au Rum, Brioche de Nanterre

Egg white omelette, asparagus spears, prosciutto san Daniele, mozzarella, wild mushrooms

LUNCH

Chargrilled calamari salad, rocket, radicchio, lemon, chilli, dill, garlic

Torta rustica, puff pastry tart of creamed spinach, caramelised red onion, fresh ricotta

DINNER

STARTER

Pressed Duck

Confit duck, green peas, baby leaves, basil, pea dressing

FIRST COURSE

Strozzapreti Putanesca

Hand rolled pasta, anchovy, olives, cherry tomato, garlic, basil

SECOND COURSE

Pork Rotolo

Fillet of pork, cherry, sherry vinegar, fontina, cauliflower puree, glazed chestnuts

DESSERT

Liquorice Semifreddo

Liquorice root, cocoa nib, dark chocolate, quince, balsamic caramel



DAY 08

BREAKFAST

Sourdough bruschetta, avocado, cherry tomato salsa, feta, rocket

Caramelised baked ricotta, vanilla bean, strawberry and papaya salad

LUNCH

Chilled gazpacho soup, garden vegetables

Chargrilled sardines, fennel, bitter leaves, capers, orange

DINNER

STARTER

Parmigiana

Eggplant terrine, Parmesan, yellow tomato, olive crumble, buffalo mozzarella

FIRST COURSE

Mahi Mahi Crudo

Wild mahi mahi, tangerine, avocado emulsion, chervil, frisse

SECOND COURSE

Ballotine Poulet de Bresse

Bresse chicken, winter truffle, morel mushrooms, asparagus

DESSERT

River Café Chocolate Nemesis

Rich chocolate torta, frais de bois, whipped mascarpone



DAY 09

BREAKFAST

Bircher muesli, green apple, golden sultanas, almonds, poached white peach

Spicy chorizo, warm eggplant caponata, crisp polenta

LUNCH

Beef carpaccio, pickled enoki & oyster mushrooms, vincotto, baby rocket, pecorino

Crisp fried seafood medley, golden spices, parsley vinaigrette

DINNER

STARTER

Baked Figs

Black figs, gorgonzola mascarpone, pancetta, truffle honey, radicchio

FIRST COURSE

Parsley Tagliatelle

Oyster cream, beluga caviar, seaweed crumble

SECOND COURSE

Beef Flank Steak

Wagyu flank, black garlic, celeriac, pickled pumpkin

DESSERT

Panna Cotta

Goats milk, grilled peach, pecan nut granola, salted caramel gelato



DAY 10

BREAKFAST

Tropical fruit plate, yoghurt bianco mangiare, pistachio

Double baked pancake, whipped mascarpone, mango lime compote

LUNCH

Chargrilled calamari salad, rocket, lemon, chilli, dill, roast garlic

Greek spanakopita pie, spinach, fetta, mountain herbs

DINNER

STARTER

Ricotta

Whipped ricotta, basil infusion, Yarra valley salmon roe, crostini

FIRST COURSE

Tortellini

Hand shaped pasta, gruyere, forest mushroom, truffle butter

SECOND COURSE

Pork

Braised neck, plum, sweet potato, amaretti

DESSERT

Soufflé

Orange, kirsch Anglaise, pistachio gelato





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