

BURDEKIN RUM
& FEVER TREE
PRESENTS A
SPECIALTY DINNER

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Experience a four
course set dinner
featuring Burdekin Rum
Head Distiller and
Fever Tree Ambassador

MARMOR X BURDEKIN RUM X FEVER TREE

WELCOME COCKTAIL

BIRD IN PARADISE

virgin cane spirit, st germain elderflower, garnish with orange
twist & rosemary sprig, top with quo sparkling water

BREAD

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH
bone marrow and rum butter, sea salt

CANAPÉ

RAW BEEF AND OYSTER

toasted brioche, spicy ketchup, souffle potato

PAIRED WITH

premium rum: served on ice with lime wedge, fever-tree distillers
cola on table, add to taste

ENTRÉE

HOT AND COLD LOBSTER ^{DF}

tortellini, smoked broth, bloody mary sorbet

PAIRED WITH

sugar cane champagne: burdekin jp edition, marionette pineapple
liqueur, fever-tree yuzu soda

MAIN

WAGYU BEEF SIRLOIN MB9 ^{GF}

oxtail, caramelized onion, truffle and foie gras sauce

PAIRED WITH

premium vo rum: on ice, with quo still water

SIDES FOR THE TABLE

FARM LEAF SALAD, BEETROOT VINAIGRETTE ^{DF+GF+V+VEGAN}

HUNDRED LAYERED POTATO CHIPS ^{GF+V}

TO FINISH

BLUE CHEESE

woodfired grapes and lavosh

PAIRED WITH

unreleased distillers edition muscat from the barrel, served by
our head distiller, jason

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VEGAN

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Vantage Rewards discounts not applicable. Ardo practices the responsible service of alcohol. Visit ardohotel.au for details.