

1000 HOTELS

MERCURE
HOTELS

Mercure Sydney – Platform 818 “1000 Hotels” Set Menu

Celebrate with us the opening of Mercure's 1000th hotel with an exclusive menu crafted by our talented chefs in collaboration with local suppliers.

This unique menu will be exclusively available for 1000 hours, from 1st November until 13th December.

“For our 1000th hotel celebration, we’re proud to feature the finest seafood from our trusted partner, Foodlink Australia. For over 20 years, they’ve sourced premium fresh seafood from across Australia, delivering the highest quality to our kitchens— which we are delighted to serve to you today.” - Executive Chef, Simon Harrison

List of allergies available on request

STARTER

Western Australian Abrolhos Island Scallop
Seared | Truffle butter

Paired with | **Mojo Prosecco** | NV, SA

ENTRÉE

Tasmanian Huon Salmon
Vodka cured | saffron aioli | seasoned bark | crispy skin

Paired with | **Grosset Springvale Riesling** | 2018 Clare Valley, SA

MAIN

South Australian Red Snapper
Pan-seared | shaved fennel | sliced apple | fennel frons | lemon oil

Paired with | **Storm Bay Pinot Noir** | 2023 Coal River Valley, TAS

DESSERT

Limoncello Tart
Sweet pastry | torched meringue | house curd | lemon gel

Paired with | **Chambers Rosewood Muscat** | Rutherglen, VIC

\$65pp or \$90pp with Paired Wines