

NEW YEAR'S EVE

20



24

5:30pm - 8:00pm - \$115pp

07:00pm - 09:30pm - \$135pp

incl. glass Piper-Heidsieck champagne

STARTER

Sourdough, seaweed butter

Amuse Bouche

ENTREE

Tuna Ceviche, ginger gel, cherry tomatoes, coconut cream, basil, sriracha oil

Miso Glazed Duck Breast, soba noodles, bok choy, ponzu, sesame

Roasted Butternut Pumpkin Risotto; feta, almonds, crispy kale V

MAIN

Market Fish, scallops, scampi bisque, burnt tomatoes, braised leek

Pure South Eye Fillet, celeriac puree, baby onions, shiitake, truffle port jus

Salt Baked Potato Gnocchi, mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino V

SIDES

Baby Cos, red radicchio, radish, chardonnay dressing

Roasted Baby Potatoes, rosemary

DESSERT

Chocolate Delice, popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream

Ginger Crème Brûlée, almond praline, mixed berry salsa, raspberry sorbet

Chefs' Cheese selection lavosh, honeycomb, pear & apple chutney

Please inform us of any dietary requirements.