



New Year's Eve Menu

Canapé

Sydney rock oyster, dill, green apples

Brocollini, avocado, wasabi, puffed quinoa

Crispy barramundi skin, taramasalata. chives

First Entrée

Raw scallops, pear puree, jalapeno granita, black olives, buckwheat

Black figs, seeded goat cheese, baby rocket, balsamic glaze

Hand Cut beef tartare, kimchi, mirin cured yolk, sweet potato chips

Second Entree

Charred king prawn, cucumber, watermelon, chili oil, shizo

Smoked duck breast, beetroot, apple puree, pickle onions, duck jus

Miso glazed eggplant, tahini, fermented kohlrabi, dukkha

Main Course

Homemade potato gnocchi, baby peas, mint & pea puree

Blue eye cod, saffron broth, chorizo , mussels , samphire

Lamb rump, charred cos, white bean, tomato salsa, green chilli, jus

Beef eye filet, polenta churros, silverbeet, peppercorn sauce

Mini fish pie for the one who can go for dinner without

Dessert

Dark liquid chocolate tart, sour cherry sorbet, pistachio dust

Charred pineapple, lavender and coconut panna cotta, white chocolate crumb

Mango and coconut sorbet sandwich, almonds, kaffir lime