

NYE - Early Dinner - Available from 5pm - 7pm

3 course – \$65pp

Caprese tart – short crust pastry, heirloom tomato salad, stracciatella, basil

Charred quail, maple glaze, radicchio, fermented green chilli, pistachio

Tea smoked ocean trout, sour cucumbers, yoghurt, dill, trout roe

Grilled wagyu rump cap, potato galette, charred leeks, pepper sauce

Risotto of cauliflower + black truffle

Butter roasted rockling fillet, fermented tomato + sardine vinaigrette, sea veg

Crayfish ravioli, roasted shellfish butter, cauliflower puree, herb salad

Charred broccolini, oyster cream, fried garlic + chilli 9

Salad of witlof, endive, blood orange, black olive + hazelnut 9

Duck fat chips, rosemary salt 10

Chocolate

Lemon curd tart, fresh raspberries, meringue

cheese selection, crisp breads, seasonal fruit

12 / 17 / 26

*Conditions Apply. Menu available per person + cannot be split

*Please inform your waiter of any dietary & allergy requirements.
Please note, we cannot guarantee that all dishes will be free from allergens.
Thank You

NYE 2019 - Cocktail Party from 8pm

**All inclusive of canapés, bubbles, wine, beer, basic spirits, soft drinks*

\$180pp

*COLD CANAPÉS

Freshly shucked oysters

Meredith goat's curd tartlets, olive soil + jamon crumb

Cured + smoked salmon bagels, horseradish cream, dill

Crudities, whipped crème fraiche, mushroom soil, soft herbs

Steak tartare, taro chips, smoked egg yolk gel, pickled shallot

*HOT CANAPÉS

Southern fried chicken wings, hot sauce + ranch dressing

Chicken + eggplant schnitzel sandwich on Turkish, coleslaw

Suckling pig sausage rolls, gentleman's relish

Crispy pork belly bao, Sichuan cucumber, coriander

Black truffle arancini, herb mayo

*SUBSTANTIAL DISHES

Vegetable tagine, chickpeas, chermoula, coriander

Risotto of scampi, fennel, lemon + vodka

House made potato gnocchi, short rib ragu, pecorino

Curry – Lamb + peanut, coconut rice

*SWEET CANAPÉS

A selection of mini donuts

Lemon curd tartlets, raspberries, meringue

Biscotti, torrone, crostoli

***Sample Menu.**

***Subject to change + availability**