

NEW YEAR'S EVE TASTING MENU

SPANNER CRAB TARTLET Oscietra caviar, crème fraîche (M)

CORAL TROUT CRUDO saffron, fennel, finger lime, dill (A) (gf,df)

KING PRAWN & SCALLOP ROULADE smoked sea urchin, trout roe, wasabi (M) (gf)

DRY AGED DUCK BREAST blackberries, witlof, pepperberry, almond (gf,df)

WESTHOLME STRIPLOIN MBS9+ stuffed morel, potato mille-feuille, bordelaise jus (gf)

YELLOW PEACH MOUSSE champagne , elderflower, white chocolate (gf)



Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan
(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.

A 15% surcharge applies on public holidays. Please note a 2.5% booking fee applies.