

THE FENWICK

New Year's Eve 2026

6 COURSES

1ST COURSE

Grain Bakery Sourdough, cultured butter, sea salt (v)

Sydney Rock Oysters, caviar, verjus (gf,df) (M)

Abrolhos Island Scallop Tart, macadamia, fennel pollen, lime, karkalla (n) (A)

2ND COURSE

Heritage beetroot, orange, wasabi, vegan ricotta, pickled shimeji, ice plant (ve)

3RD COURSE

Fraser Isle Spanner Crab Chawanmushi, bush tomato dashi, geraldton wax (gf,df) (A)

4TH COURSE

Steamed NZ Blue Eye Cod, fennel, lemongrass, kohlrabi, bug, finger lime (gf) (M)

5TH COURSE

Westholme Wagyu Oyster Blade MBS4-5, French onion, maitake mushroom,
brassicas, bordelaise (gf)

6TH COURSE

Coconut, white chocolate, rhubarb, strawberry, almond, elderflower (gf,v,n)



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 12% surcharge applies on weekends. A 15% surcharge applies on public holidays. A 2.5% booking fees applies.