NEW YEAR'S EVE

TO BEGIN

Comté Beignet, verjus

Aged Beef Tartlet, oyster cream, shiso, n25 kaluga caviar (A)

FIRST

Sashimi of Abrolhos Island Scallops,
horseradish & buttermilk cream, toasted laver & cucumber (A) (GF)

SECOND

Salad of Poached Rock Lobster,
green asparagus, hazelnut, soft herbs & n25 oscietra caviar (A) (N)

THIRD

Red Emperor,
smoked wakame butter, Champagne sauce (A)

FOURTH

Westholme 9+ Wagyu Beef Fillet & Glazed Cheek,
potato & watercress, black garlic, roasted cipollini onion

FIFTH

"Mango Pav"

SIXTH

70% Valrhona Chocolate Marquise,
kirsch ice cream, macerated Tasmanian cherries
& 30-year-old balsamic vinegar

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% weekend surcharge applies on weekends. A 15% surcharge applies on public holidays.