



New Years Eve Menu

Amuse Bouche: Burnt onion risotto arancini

To share:

Oysters Rockefeller

Watercress and spinach, herbed breadcrumbs, parmesan cheese

Vitello Tonnato

Thinly sliced veal, tuna sauce, caperberry salad

Choose a main, share the sides:

Black Angus NY Strip Loin

Savoury bread pudding, red wine braised endive, rosemary jus

Cobia

Pan seared cobia, roasted fennel puree, panzanella citrus salad

Vegetable Vol au Vent

Mushroom duxelle, root vegetable ragout, bechamel sauce

Mashed Potato, Brussels & Ponzu

To share:

Tropical Vacherin

Toasted meringue, Mango sorbet, pineapple jam, fresh passion fruit

Chocolate Hazelnut Truffles

Cranberry and Almond Nougat

\$588 per person

Please let us know if you have any dietary requirements
10% service charge