



NEW YEARS EVE MENU 2019

Starter

*House made focaccia
Olive oil & 15yr aged balsamic reduction*

Choice of Entrée

House made ricotta with fresh figs, toasted farro, burnt honey, pistachio, blood orange and charcoal salt v

Ox tail and beef cheek cannelloni with wild fungi ragu, sage, fava beans, fried artichoke flower and bone marrow jus nf, df

Char-grilled Spatchcock Maryland with spicy tomato sugo, fried brussel sprouts, house made labneh and almond crumb gf

Choice of Main

Scallop and Moreton bay bug anglotti with chilli, garlic, baby roquette, blistered vine cherry tomatoes, fried sage and a lemon crab burnt butter sauce nf

3 pin lamb rack cooked medium rare with pepita seed crust, charred shallots butternut pumpkin puree, cava nero, roasted baby parsnip and lamb jus nf, gf

250g wagu MS 6+ striploin served medium rare with pan seared Tuscan cabbage and grilled oyster mushroom, dried king brown, onion soubise & beef jus nf, gf

House made ricotta and spinach ravioli with basil chips, toasted hazelnuts, pumpkin cream, blistered vine cherry tomato and crumbled goats curd v

Choice of Dessert

Hazelnut and milk chocolate marquise with candy honeycomb dirt, strawberry gel and butter milk gelato

Charcoal salted caramel gelato with hazelnut and strawberry meringue, lemon balm and chocolate filigree