



New Year's Eve tasting menu

Sourdough, cultured butter

Amuse bouche

Tuna, Oscietra caviar, pomme Anna, Grana Padano, dehydrated egg yolk

Heirloom tomato

Pickled watermelon, fennel, tagarashi, fermented chilli, buratta, black garlic vinaigrette

Wine TBC

Pork belly croquette

Seared scallop, truffle bone marrow celeriac cream, Jamon crumb, spinach emulsion

Wine TBC

Kangaroo tartare

Tonnato dressing, pickled onion, baby radish, piadina

Wine TBC

Yuzu and carrot sorbet refresher

Victorian Pyrenees grass-fed lamb rump

Sunchoke cream, beetroot purée, chard baby onion, saltbush, Illawarra plum jus, ash

Wine TBC

Bombe Alaska

White chocolate sponge, coconut semi freddo, cherry, Ube meringue.

Finished with Flambée Cognac

Wine TBC

Coffee / tea

\$395 per person – Includes Champagne reception on arrival

menu designed for whole table participation only

premium wine match available – add \$105 per person

Menu is subject to change.

Please inform us of any allergies or dietary requirements.

Please note a 10% surcharge applies on sundays and 15% on public holidays.

A 10% service fee applies to bookings of 10 or more people.