

# New Years Eve

ON SKY DECK

## CANAPÉ

Chef's selection of classic canapés

*Paired with Penfolds Cuvée Brut NV, Champagne FR*

## STARTER

### BURRATA

heirloom tomatoes, artisan bread & basil oil (v)(h)

## ENTREE

*vegetarian option available*

### SEAFOOD PLATTER FOR TWO

Australian King prawns, premium Sydney Rock  
Oysters, lobster tail & citrus butter (GF)(H)(MSC)

*Paired with Penfolds Bin 311 Chardonnay, Adelaide Hills TAS*

## MAIN

*select one*

*vegetarian option available*

### GRILLED BARRAMUNDI

paris mash, seasonal greens & lemon beurre blanc (GF)(H)(MSC)

### SEA & PASTURE

beef tenderloin, Australian King prawns, potato rosette,  
beans, vine ripened tomato truss & garlic butter (GF)(MSC)

*Paired with Penfolds Bin 150 Shiraz, Barossa Valley SA*

## DESSERT

### CELEBRATION TRIO OF DESSERTS (v)(h)

*Paired with Penfolds Cellar Reserve Sangiovese, Barossa Valley SA*

## TO FINISH

### AUSTRALIAN CHEESE BOARD

lavosh, fig paste & dried fruits (v)(h)

*Paired with Penfolds 10yr Father Tawny, SA*

**This is a sample menu only**

(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (H) Halal (MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.