

New Years Eve

CANAPÉ

OYSTER

elderflower & cucumber vinaigrette, chives, pickled cucumber (GF)(DF)(MSC)

BUSH TOMATO TARTE TATIN

pesto and feta (v)

WILDFIRE COATED CHICKEN BITES

avruga caviar

APPETISER

Pepe Saya Butter & bread roll (v)

BETROOT CURED SALMON

wasabi & soy dressing, micro coriander, golden radish & native finger lime

ENTREE

AUSTRALIAN SEARED SCALLOPS

carrot puree, samphire, lemon myrtle & tarragon beurre blanc (MSC)

MAIN

select one

LOBSTER

truffle infused mash, bush tomato lobster bisque reduction,
aniseed myrtle pickled fennel & dill (GF)(MSC)

AUSTRALIAN BEEF TENDERLOIN

pepperberry & lemon myrtle King prawn, hasselback herb potato,
wattleseed asparagus, black garlic mayo & herb butter medallion (GF)(MSC)

DESSERT

CELEBRATION TRIO OF DESSERTS

TO FINISH

THREE CHEESE

cheddar, blue & triple brie
crackers, fig roulade, muscatel, nuts & dried fruit

LATE NIGHT

CHICKEN KATSU SLIDER

LEMON & PISTACHIO ARANCINI

(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.