

NEW YEAR'S EVE FOUR COURSE SET MENU

STARTER

JEAN PIERRE BAKERY LEMON MYRTLE SOURDOUGH
whipped butter and sea salt v

COURSE 1

SPANNER CRAB TARTLET
saffron espuma

WAGYU BEEF TARTARE
hash brown, cheddar cream GF

COURSE 2

SNAPPER
leek fondue, roasted tomato butter GF

COURSE 3

WAGYU SIRLOIN
ox tail en crepinette, foie gras, red wine jus GF

SIDES

HEIRLOOM TOMATO SALAD GF + DF + V + VG

GRILLED BROCCOLINI
almond cream, granola DF + V

POMME PUREE GF

COURSE 4

LE MONT BLANC
chestnut cream, blackcurrant sorbet, meringue

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VEGAN | MP MARKET PRICE

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.