



# NEW YEAR'S EVE

## MENU

Eight courses

Fresh shucked oysters by Ewan McAsh, virgin soy, ocean trout roe

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Comte custard, fermented, pickled and raw heirloom vegetables,  
mountain herbs & flowers

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Roasted Eastern rock lobster tail, blackened miso eggplant, leek yuzukoshu

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Macleay Valley suckling pig, ancient grains, gochujang, bitter orange, fennel oil

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Pan roasted fillet of Cone Bay barrmundi, confit river prawn,  
romesco, puffed quinoa

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Dry aged Tinder Creek duck breast, cashew & coconut,  
szechaun spiced pineapple, tempura sesame leaf

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Frozen mango and tropical fruit, kaffir lime

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Selim pepper set cream, smoked hay ice cream,  
coffee & bitter chocolate nitro soil

Please advise of any special dietary requirements at time of booking