

# NEW YEAR'S EVE

## SAMPLE MENU

Eight courses

Freshly shucked Ewan McAsh oysters, virgin soy, ocean trout roe

• • •

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

• • •

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

• • •

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

• • •

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

• • •

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

• • •

Frozen mango and tropical fruit, kaffir lime

• • •

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