

EIGHT  
COURSES | 695

NEW YEAR'S EVE  
2020

WITH PAIRED  
WINE | 875

ON ARRIVAL

*A glass of NV Louis Roederer Champagne*

*Upgrade to a glass of 2012 Louis Roederer Cristal | 60*

FOR THE TABLE

CARROT & PARMESAN GRISINI

*Spiced pumpkin & sunflower hummus, onion ash*

ONE

POACHED TASMANIAN LOBSTER & CRAB CRISP

*Carrot, fennel, golden saffron*

TWO

ROKU GIN CURED HIRAMASA KINGFISH

*White peach, Turkish pistachio*

THREE

JERUSALEM ARTICHOKE & ASPARAGUS TOFU

*Oloroso sherry, wild mushrooms*

FOUR

STEAMED MURRAY COD FILLET

*Beluga lentils, native ice plant*

FIVE

TWICE COOKED DUCK BREAST

*Caramelised endive, blackberries, black vinegar*

SIX

FLASH SEARED RANGERS VALLEY WAGYU 6+

*Black garlic & potato gnocchi, cipollini onions*

SEVEN

NITRO BRULEE

*Coconut, passionfruit, pineapple*

EIGHT

CHOC'O'LATE

*Mandarin marmalade*

*We care about your dietary needs. Please notify staff of any food allergies.*