

# NYE | 2021

EIGHT COURSES | 695 PER PERSON

+ MATCHING WINES & GUARANTEED WINDOW | 875

## FOR THE TABLE

PUMPKIN & PARMESAN CIAMBELLA

*Whipped rosemary cultured butter*

## ONE

HANDPICKED SPANNER CRAB, OSCIETRA CAVIAR, CHARCOAL TAPIOCA CRACKER

*Snow pea & sunflower guacamole, mint oil*

## TWO

YELLOWFIN TUNA & SCALLOP CRUDO

*Stone fruit, smoked roe, melon leaf*

## THREE

BLACK TRUFFLE & CAULIFLOWER TOFU

*Wild mushroom consommé*

## FOUR

STEAMED MURRAY COD FILLET

*Teardrop barley, spiced heirloom carrots, chickpea shoots*

## FIVE

HERB CRUSTED LOIN OF LAMB

*Black garlic & potato gnocchi, heirloom zucchini, lovage*

## SIX

FLASH SEARED RANGER'S VALLEY WAGYU 6+

*Roasted artichoke, glazed French shallot, scarlet chard*

## SEVEN

ICED APPLE TART

*Salted caramel, sorrel, blueberry, elderflower*

## EIGHT

VALHRONA DARK CHOCOLATE DELICE

*Aerated gold, raspberry, pistachio*