

NEW YEARS EVE | 2023

EIGHT COURSE DEGUSTATION MENU

With a glass of NV Louis Roederer on arrival
\$750pp

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With paired wines / non-alcoholic pairing
\$895pp | \$865pp

FOR THE TABLE

HANDMADE CIABATTA BREAD

Oscietra caviar butter

ONE

RED EMPEROR SNAPPER CARPACCIO

Roasted tomato water, white peach & lemon thyme granita

TWO

TRIO OF CRUSTACEA

Butter poached lobster tail, king prawn ravioli, roasted crab bisque

THREE

ASPARAGUS & PRESERVED BLACK TRUFFLE TART

Porcini mushroom, artichoke & onion jam, 24-month aged Comté

FOUR

NORI WRAPPED AQUINA MURRAY COD

White miso glazed Japanese turnip, bonito & kombu broth

FIVE

DRY AGED RARE BREED DUCK BREAST

Poached blackberries & treacle, celeriac & rolled black cabbage

SIX

CHARCOAL GRILLED F1 BLACK OPAL WAGYU 9+

Black garlic glazed shallot, scorched king oyster mushroom

SEVEN

NITRO PASSIONFRUIT & WHITE CHOCOLATE PUDDING

Citrus sugar crust, frozen passionfruit, fresh mango

EIGHT

DARK CHOCOLATE & CHERRY CORAL

Aerated Valrhona 70% dark chocolate cream, black cherry sorbet