

NEW YEAR'S EVE 2026

SIX COURSE DEGUSTATION MENU \$780pp

with a glass of NV Louis Roederer Collection 246 on arrival

FOR THE TABLE

WARM ARTISAN SOURDOUGH BREAD

Whipped cultured butter

ONE

BLUEFIN TUNA CARPACCIO

Oscietra caviar, tomato ponzu, koshihikari rice

TWO

SOUTHERN ROCK LOBSTER TORTELLINI & CHAMPAGNE LOBSTER BISQUE

Asparagus, zucchini flowers, spanner crab crumpet

THREE

CRISPY SKINNED DRY AGED DUCK BREAST

Salt crusted fennel, tasmanian black cherries, pickled caper leaf

FOUR

BLACK OPAL WAGYU TENDERLOIN 9+

Roasted mushroom, black garlic & caramelised endive tart

OR

PAN ROASTED CORAL TROUT

Coal kissed gem lettuce, abalone, ortiz bagna cauda & beach herbs

FIVE

LOUIS ROEDERER RIPE WHITE PEACH 'BELLINI'

SIX

VALRHONA FRENCH CHOCOLATE HONEYCOMB

Manjari 64% cocoa mousse, gold rocks, panama passionfruit cream

TO FINISH

Ripe world cheese and preserved black figs, spanish sugar wafers & fruit toasts

#obardiningnye

We care about your dietary needs, please notify staff of any food allergies.

NEW YEAR'S EVE 2026

SIX COURSE DEGUSTATION MENU \$890pp

with a glass of Louis Roederer Blanc de Blancs 2017 or Louis Roederer Rosé 2017

FOR THE TABLE

WARM ARTISAN SOURDOUGH BREAD

Whipped cultured butter

ONE

BLUEFIN TUNA CARPACCIO

Oscietra caviar, tomato ponzu, koshihikari rice

TWO

SOUTHERN ROCK LOBSTER TORTELLINI & CHAMPAGNE LOBSTER BISQUE

Asparagus, zucchini flowers, spanner crab crumpet

THREE

CRISPY SKINNED DRY AGED DUCK BREAST

Salt crusted fennel, tasmanian black cherries, pickled caper leaf

FOUR

BLACK OPAL WAGYU TENDERLOIN 9+

Roasted mushroom, black garlic & caramelised endive tart

OR

PAN ROASTED CORAL TROUT

Coal kissed gem lettuce, abalone, ortiz bagna cauda & beach herbs

FIVE

LOUIS ROEDERER RIPE WHITE PEACH 'BELLINI'

SIX

VALRHONA FRENCH CHOCOLATE HONEYCOMB

Manjari 64% cocoa mousse, gold rocks, panama passionfruit cream

TO FINISH

Ripe world cheese and preserved black figs, spanish sugar wafers & fruit toasts

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NEW YEAR'S EVE 2026

SIX COURSE DEGUSTATION MENU \$1,150pp

with a glass of Louis Roederer Blanc de Blancs 2017 or Louis Roederer Rosé 2017

FOR THE TABLE

WARM ARTISAN SOURDOUGH

Whipped cultured butter

TO START

BLACK RIVER OSCIETRA CAVIAR 50g

Traditional garnishes

ONE

BLUEFIN TUNA CARPACCIO

Oscieta caviar, tomato ponzu, koshihikari rice

2025 GROSSET POLISH HILL RIESLING | Clare Valley, SA

TWO

SOUTHERN ROCK LOBSTER TORTELLINI & CHAMPAGNE LOBSTER BISQUE

Asparagus, zucchini flowers, spanner crab crumpet

2015 BESSIN VALMUR GRAND CRU CHARDONNAY | Chablis, France

THREE

CRISPY SKINNED DRY AGED DUCK BREAST

Salt crusted fennel, tasmanian black cherries, pickled caper leaf

2025 FARR RISING SAIGNEE PINOT NOIR | Geelong, VIC

FOUR

BLACK OPAL WAGYU TENDERLOIN 9+

Roasted mushroom, black garlic & caramelised endive tart

2013 HENSCHKE MT EDELSTONE SHIRAZ | Eden Valley, SA

OR

PAN ROASTED CORAL TROUT

Coal kissed gem lettuce, abalone, ortiz bagna cauda & beach herbs

2019 VIETTI BAROLO | Castiglione Falletto, Italy

FIVE

LOUIS ROEDERER RIPE WHITE PEACH 'BELLINI'

SIX

VALRHONA FRENCH CHOCOLATE HONEYCOMB

Manjari 64% cocoa mousse, gold rocks, panama passionfruit cream

PENFOLDS GRANDFATHER PORT | Barossa Valley, SA

TO FINISH

Ripe world cheese and preserved black figs, spanish sugar wafers & fruit toasts

2006 CHATEAU RIEUSSEC SAUTERNES | Bordeaux, France

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