



New Year's Eve Set Menu

Sourdough rolls, Pepe Saya artisan butter, extra virgin olive oil, Murray River pink salt

AMUSE BOUCHE

Whipped Lemon Ricotta, Pickled Beetroot, Kalamata Olive & Baby Basil

FIRST COURSE

Yellow fin Tuna, Fraser Island Spanner Crab, Sesame, Avocado & Nectarine

SECOND COURSE

Butter Poached Green Lobster Tail, Saffron, Finger Fennel, Tarragon & Vermouth

THIRD COURSE

Wagyu Striploin, Smoked Onion, Snake Beans & Green Peppercorn

Petite Mixed Leaves, Baby Herbs & Chardonnay Vinaigrette
New Potatoes, Parsley & Garlic

FOURTH COURSE

Yoghurt Sorbet, Raspberry & Pistachio

FIFTH COURSE

Pineapple, Vanilla, Lime Curd, & Olive Oil Crumble

PETIT FOURS

Handmade Chocolates
Hazelnut & Milk Chocolate Truffle
Mango, Coconut & White Chocolate

Please inform us if you have any allergies or dietary requirements so that we can accommodate

