



NEW YEAR'S EVE



On Arrival

Confit ocean trout, soy mayonnaise. **DE, GF**

Beetroot and freekeh tataré, horseradish cream. **GF, DE, V, VE**

Entrée

Pistachio and Parmesan crusted lamb noisette. Tarragon emulsion.

3 way Cauliflower, Creamed Cauliflower and cashew croquette, chilled cauliflower and leek Vichyssoise, spiced cauliflower popcorn. **V**

Beetroot and gin cured Kingfish, horseradish cream, baby beetroot and citrus salad, black truffle vinaigrette. **GF, DF**

Pan seared pork and duck terrine, cucumber, edamame and radish salad, orange vinaigrette, cranberry gel. **GF, DF**

Roasted cauliflower schnitzel, Romesco sauce. **VE, V, DE, GF**

Palette Cleanser

Ginger and lemongrass tea infused compressed watermelon, aged balsamic. **GF, DE, V, VE**

Main

21 day dry aged scotch fillet (medium), king oyster mushroom, potato and thyme galette, red wine beef jus. **GF [DF available]**

Duck leg confit, broccolini, Jerusalem artichoke purée, madeira wine jus. **GF**

Pan fried truffle and ricotta gnocchi tossed with burnt butter, wild mushrooms, macadamia nuts, peas and chard leaves. **[GF available]**

Pan fried Red Snapper, sweet potato and leek rösti. Citrus salad of mandarin, radish, snow pea tendrils, flaked almonds and radicchio. Yuzu dressing. **[DF available]**

Dessert

Dark Chocolate mousse tart, chocolate soil, Persian floss, sour cherry coulis.

Lime and Passion fruit crème brûlée. **GF**

Trio of cheese, lavosh, quince paste. **GF available**

-Le Roi Roquefort, Ewe, Blue, Pyrenees, France.

-Pyengana, Cow, Matured cheddar, Tasmania, Australia.

-Le Conquerant, Cow, Grand Camembert, Normandy, France.

