

# NEW YEAR'S EVE

## *On Arrival*

Confit sesame miso ocean trout, soy mayonnaise, bonito flakes. **DE, GF**

Beetroot and freekeh tatare, horseradish cream, micro basil. **GF, DE, V, VE**

## *Entrée*

Pistachio and Parmesan crusted lamb cutlets. Tarragon emulsion.

Sesame glazed tofu, black quinoa, soy beans, pumpkin, red sorrel, pepitas.  
Ginger and soy dressing. **GF, DE, V, VE**

Nero risotto, banana prawn, cuttlefish, scallops, finger lime, chilli,  
dill infused vodka, chives. **GF, DF**

Thai roasted duck and Nahm Jim green papaya salad. **GF, DF**

## *Palette Cleanser*

Compressed watermelon **GF, DE, V, VE**

## *Main*

Great Southern dry aged scotch fillet [medium], king oyster mushroom,  
sweet potato and thyme galette, port wine beef jus. **GF, DF**

Corn fed chicken leg confit, broccolini, Jerusalem artichoke purée, madeira wine jus. **GF**

Pan-fried truffle and ricotta gnocchi tossed with burnt butter, wild mushrooms,  
macadamia nuts, fresh peas and chard leaves.

Market fish, Pumpkin and leek rösti. Citrus salad of mandarin, radish, snow pea tendrils,  
flaked almonds and radicchio. Yuzu dressing.

## *Dessert*

Chocolate ganache and orange tart, citrus caviar, chocolate soil.

Raspberry cheesecake, mixed berry gel, Persian floss, sherbet chantilly cream. **GF**

Trio of cheese, crisp bread and quince paste. **GF available**

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

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

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

**THIS MENU IS SUBJECT TO CHANGE**