

NEW YEAR'S EVE

SET MENU

ANTIPASTI

PRIMI

Beet root ocean trout gravlax served with crostini, cucumber & tomato salsa, cream cheese and radish

Fresh cherry, balsamic pickled cherry tomato, stracciatella cheese, pistachio pesto, red wine vinaigrette, and fresh prosciutto | GF

Soy-braised pork belly with caramelized cabbage and spring onion | GF, DF

SECONDI

Dry-aged Scotch fillet with mushroom & pepper sauce, prosciutto-wrapped brocolini, and thousand-layer duck fat potatoes | GF

Braised lamb shank served with veal jus, mashed potato, sauteed spinach, and veal jus | GF

Roasted whole fresh fish with romesco sauce served with burnt cauliflower puree, beet root fritters, and fried shallot

Pan-fried ricotta gnocchi with cauliflower puree, tomato confit, zucchini, edamame, pistachio, and spinach chips

DOLCE

Chocolate mousse bar with mini profiteroles

Cheese platter – Truffle briw, Blue and Cheddar, served with quince paste and favosh

Pecan & dry fig tart served with espresso cream

V | Vegetarian VE | Vegan GF | Gluten Free
DF | Dairy Free N | Contains Nuts

