



NEW YEAR'S EVE SET MENU

150PP

TO START

Amuse-bouche

Sourdough, cultured butter, vegemite butter
Fried squid, banana peppers, spicy sour sauce

ENTRÉE

Melon gazpacho, stracciatella, heirloom cherry tomato
or
Bluefin tuna, nori butter, harissa, coriander
or
Beef tartare, enoki mushroom, padrón pepper, ponzu, leek ash lavosh

MAINS

Charred sugarloaf cabbage, miso baba ghanoush, macadamia romesco
or
Poached mullock, pippies, black vinegar sauce, fish floss
or
Wagyu beef cheek, wine poached tamarillo, polenta, beef fat hash

SIDES TO SHARE

Micro herb salad, verjus dressing
Crispy roasted new potato, rosemary salt

DESSERT

Cracking midnight sphere
Organic chocolate, trio crispy pearls, honeycomb, coffee mud cake and Cointreau sauce

Point
DINING
ROOM