



NEW YEAR'S EVE

Degustation Dinner

CANAPES

Oysters with tobiko and Chardonnay mignonette · *gf df i*
Bocconcini, basil, cherry tomato and vincotto skewer · *gf*
Beef bresaola with compressed watermelon, mint and feta cheese · *gf*

Paired with | G.H. Mumm Cordon Rouge Brut NV

FIRST COURSE

Yellowfin tuna carpaccio, pickled shallots, soft herbs,
avocado crema with finger lime dressing · *gf df i*

Paired with | Rieslingfreak No. 3 Clare Valley Riesling

SECOND COURSE

Wood-roasted duck breast with sweet potato purée,
broccolini and five-spice glaze · *gf*

Paired with | Charles Melton La Belle Mère GSM

INTERMEZZO

Kalamansi marmalade and lemon yoghurt sorbet

MAIN

Grass-fed beef tenderloin wrapped in puff pastry with portobello
mushrooms, potato gratin, heirloom carrots, butter beans and foie gras jus

Paired with | Leeuwin Estate 'Art Series' Cabernet Sauvignon

DESSERT

Brandy-flambéed stone fruit, vanilla cream and rosella crème anglaise

Paired with | De Bortoli 'Noble One' Botrytis Semillon

If it's important to you, it's important to us. Please advise our team of any dietary requirements.

GF – Gluten-free | DF – Dairy-free | V – Vegetarian | VE – Vegan | I – Imported Seafood

