



NYE MENU

\$150 PP

starters to share

sydney rock oysters, eschallot champagne vinaigrette, finger lime
stracciatella, grilled grapes, celery leaf, basil oil, Italian flat bread *
yellowfin tuna sashimi, nori, apple, shiso, sansho pepper, ice plant, soy
wagyu beef skewers, pickled green peppers, pepperberry

main course

wood roasted and lightly pickled seasonal vegetables, whipped macadamia hummus, fresh herbs (v)
black pepper noodles, skull island prawns, bush tomato sauce *
blue eye cod, warrigal greens, prawn bisque, zucchini flowers, herb oil
lamb rack, preserved grilled peach, labne, fioretto, salsa verde
300g ranger's valley sirloin, café de paris butter, cress salsa

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains
roasted duck fat potatoes, parmesan

dessert to share

burnt pavlova, grilled cherries, cherry ice cream
chocolate and caramel tart, roasted hazelnut ice cream *

* Contains gluten. Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amount of nuts, alert your waiter with any concerns.
Menus are subject to change without notice due to product availability. Split bills welcome with up to 2 payments. Credit card surcharge including Amex of 1% Diners 2.55%.
A surcharge of 15% applies on Sundays and public holidays, a 10% service charge applies to groups of 8 or more guests.