



NEW YEARS EVE 2022

ON ARRIVAL

G.H Mumm Champagne
Petite Spanner Crab Sandwich, Lime, Soft Herbs

ENTREE

Half Dozen Sydney Rock Oysters, Red Wine & Shallot Dressing (6)
Crystal Bay Prawn Salad, Peach, Fennel, Witlof, Chardonnay Dressing
Tataki of Pasture Fed Beef, Enoki Mushrooms, Radish, Ponzu, Sesame
Roasted King Mushrooms, Chestnut Cream, Sprout Leaves, Puffed Wild Rice
Chicken Liver Parfait, Red Currant Relish, Toasted Brioche

STEAKS

Certified Angus Rump 300g
Grasslands Pasture Fed Eye Fillet 160g
Grasslands Rib Eye 300g
Havericks Dry Aged Sirloin On Bone 400g **\$20 Supplement**
Westholme Wagyu F1 Cross Rib Eye (MBS 6-7) 300g **\$40 Supplement**
All Steaks Served with Celeriac Puree, Watercress Salad, Red Wine Jus

MAINS

Pan Roasted Hiramasa Kingfish, Sweetcorn, Cafe De Paris Butter
Confit of Aylesbury Duck Leg, Beetroot, Eschallots, Cherries, Port
Sauted Potato Gnocchi, Wild Greens, Broccolini, Smoked Mozzarella

DESSERTS

Lemon Gelato Whisked with Prosecco, Served in a Flute
Grilled Mango, Coconut Sorbet, Tapioca, Palm Sugar & Lime Caramel
Pavlova, Passionfruit, Banana, Strawberry, Double Cream
Chocolate Marquise, Brandy Snap, Salted Caramel Ice-Cream



3 COURSES \$139

G.H. Mumm Cordon Rouge Brut, France ~~\$139~~ \$99 | \$20gls