



New Year's Eve

On Arrival

Confit Tomato Tartlet, Whipped Goat's Cheese & Basil

G.H Mumm Champagne

Entrée

Tiger Prawn Salad, Peach, Fennel & Chardonnay Dressing *gf*

Steak Tartare, Capers, Cornichons, Quail Egg Yolk, Wonton Crisp

Seared Scallops, Cauliflower Cream, Cafe De Paris Butter *gf*

Roast Pork Belly, Agrodolce Dressing, Raisins *gf*

Caprese Salad, Heirloom Tomatoes, Bocconcini, Basil, Olive Oil, Balsamic *gflv*

[Add] Grain Bakery Sourdough Cob, Salted Butter, Extra Virgin Olive Oil \$12

[Add] Sydney Rock Oysters, Red Wine & Shallot Dressing \$39 half doz | \$74 doz *gf*

Main

Westholme Wagyu F1 Top Sirloin [MBS4+] 250g [Grain-Fed]

Pasturelands Eye Fillet 200g [Grass-Fed]

Pasturelands Rib Eye 300g [Grass-Fed]

Pasturelands Bone in Rib Eye 500g [\$20 Supplement] [Grass-Fed]

Chauvel Wagyu F1 Rib Eye [MBS6+] 250G [\$40 Supplement] [Grain-Fed]

Steaks served with Thyme Roasted Carrots & Red Wine Jus

Pan Roasted Blue Eye Cod, Broccolini, Caviar Buerre Blanc *gf*

Rack of Junee Lamb, Potato Gratin, Peas, Soubise & Red Wine Jus *gf*

Ricotta Gnocchi, Neapolitan Sauce, Edamame & Basil

[Add] Chips \$10 *gf*

[Add] Seasonal Greens, Caramelised Garlic, Almonds & Black Pepper \$16 *gf*

Dessert

Chocolate Tart, Salted Caramel Ice-Cream

Rotolo, Caramelised Banana, Passionfruit Coulis *gf|df*

Vanilla Crème Brulée & Shortbread Biscuit

Lemon Gelato, Whisked with Prosecco [served in flute] *gf|df*