

new year's eve



4 Course dinner \$85

Glass of Mumm Cordon Rouge Champagne on arrival

To Start

Crab on betel leaf with chives, salmon roe and wasabi mayo

Entrée

Twice-baked goat's cheese soufflé

Prosciutto, grilled peach, rocket and balsamic glaze

Smoked salmon, celeriac remoulade, salmon roe and chervil

Sydney rock oysters (8) freshly shucked, natural or kilpatrick

Buffalo mozzarella, heirloom tomatoes, olives petals and pesto

Main

Roast pork belly, braised fennel, apples and rosemary jus

Eye fillet mignon (220g), green beans, hand cut chips, béarnaise sauce

Pan-fried snapper with asparagus and bug meat salad

Roast spatchcock, braised red cabbage, speck and carrots

Zucchini, lemon and pea risotto

For the table

Hand-cut chips + Steamed Greens

Dessert

Lemon tart, strawberries and hazelnut praline

Caramel parfait, candied orange and shaved chocolate

Pear and plum compote with double cream and mint

Brique d'affinois triple brie with lavoche