



NEW YEAR'S EVE MENU

2,088 per person

STARTER

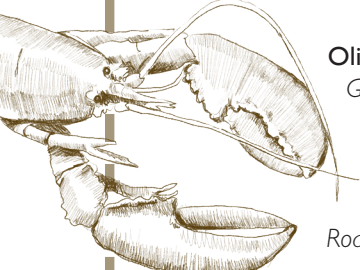
(choose your favourite)

-  **Sustainable Bluefin Tuna Tartare** *Oscietra Caviar, Citrus, Chives*
-  **Foie Gras Terrine** *Apricot Jam, Port Wine Jelly, Brioche*



SOUP

Shellfish Bisque *Saffron Cream, Chives, Cognac*



MAIN COURSE

(choose your favourite)

Olive Oil Poached Alaskan Black Cod
Grilled Langoustine, Green Asparagus
Pumpkin, Chervil Beurre Blanc
Yarra Valley Salmon Roe



Tournedos Rossini

Roasted Whole M5 Margaret River Farm
Crossbreed Wagyu Tenderloin,
Seared Foie Gras, Malbec Demi-glace Sauce



Pumpkin Ravioli

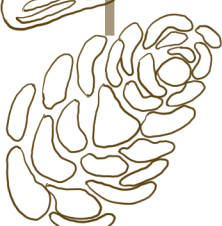
Morel Mushroom, Green Asparagus
Shaved Parmesan Cheese, Black Truffle



SIDE DISH

(choose your favourite)

-  **Wilted Baby Spinach** *Parmesan Cheese*
-  **Sautéed Shiitake Mushrooms**
Duck Fat Roasted Potatoes
Black Truffle Mousseline



DESSERT

Baked Alaska Flambé
Raspberry, Vanilla & Chocolate Ice Cream
Meringue, Grand Marnier

