

NEW YEAR'S EVE.



SHARED ENTREE.

CHICKEN LIVER PÂTÉ, PEAR GEL, CAPERBERRIES

CRAB CANNELLONI

GOATS CHEESE TART, BEETROOT JELLY,

HEIRLOOM TOMATO SALSA

MAIN.

ROASTED CAULIFLOWER, ALMOND SAUCE, TARRAGON OIL

KING SALMON, PEA VELOUTE, GRILLED ASPARAGUS, SALMON CAVIER

CONFIT DUCK, SOUR CHERRY, POTATO GRATIN

SPICED CHICKEN BREAST, ROAST PUMPKIN PURÉE

DESSERT.

STICKY DATE PUDDING, BUTTERSCOTCH SAUCE, ICE CREAM

BITTER CHOCOLATE MOUSSE, BLOOD ORANGE SORBET, ALMOND DUST

LEMON MERINGUE TART, CRÈME FRAÎCHE

EARLY DINNER, 2 COURSE \$65PP (SHARED ENTREE, CHOICE OF MAIN)

LATE DINNER, 3 COURSE \$130PP (SHARED ENTREE, CHOICE OF MAIN & DESSERT)

