

# NEW YEAR'S EVE DINNER

Melbourne | \$120 per person

## ADD OYSTERS (6/34/66)

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Sydney rock oysters, citrus dressing (gf, df)

## SNACKS ON ARRIVAL

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Spanner crab, sourdough crumpet, crème fraîche

Chicken rillettes, lavosh, chilli (df)

## ENTRÉE (TO SHARE)

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House made sourdough focaccia & cultured butter (v)

Scallops, miso & wattleseed butter, finger lime

Whipped ricotta, heirloom tomatoes, basil, toasted breadcrumbs (v)

## MAIN (SELECT ONE)

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Grass-fed hanger steak, garlic butter, grilled onions, watercress (gf)

Roasted kingfish, burnt eggplant, sweetcorn & spanner crab salad (gf, df)

## SIDES (TO SHARE)

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Potatoes, confit garlic, oregano (vg, gf, df)

Zucchini, summer herbs, pistachios (vg, gf, df, n)

## DESSERT (TO SHARE)

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Basque cheesecake, boozy macerated cherries, chocolate crisp (v)