

NEW YEAR'S EVE DINNER

Nimbo | \$125 per person | Glass of sparkling or beer on arrival

1ST COURSE

Potato bread, cured pork back fat

2ND COURSE

Scallop two ways

With roe on the shell, lemon butter, gremolata, pangrattato

Seared scallop, betel leaf, yellow squash, fish roe, tomato oil (gf, df)

3RD COURSE

Wallaby tartare, wattle seed, Queensland mustard leaf, eshallot, egg yolk, finger lime, quinoa cracker (gf, df)

4TH COURSE

Half lobster on the shell, garlic butter, fried capers, sheep sorrel, lemon thyme (gf)

5TH COURSE

Potato pavé, thyme, alpine pepper (gf)

6TH COURSE

12 hour sous vide lamb belly, citrus & beetroot sauce, watercress, jus (gf, df)

DESSERT

Coconut & lavender cream brûlée (gf, v)