

NEW YEAR'S EVE DINNER

Rosebery | \$130 per person | Glass of sparkling on arrival

SNACKS (TO SHARE)

Ducks XO cauliflower, coconut, pineapple hot sauce (gf, df, vg)

Mushroom parfait choux bun, pistachio (v, n)

1000 layers of potato, red capsicum ketchup (gf, df)

ENTRÉE (SELECT ONE)

Kingfish crudo, mango mole, jalapeño, herb oil (gf)

Raw beef crumpet, tarragon & wattleseed, potato crisps

Stracciatella, fermented chilli, nectarine (gf, v)

Ox heart tomato, beetroot jam, oregano, macadamia cheese (gf, df, vg)

MAIN (SELECT ONE)

Silk handkerchief pasta, macadamia butter, egg yolk (n, v)

John Dory, nori & wakame emulsion, grilled lemon (gf)

Beef rib, smoked bone marrow, pink peppercorn jus (gf, df)

Wood grilled broccolini & cabbage, pistachio romesco, nasturtium (gf, df, vg, n)

SIDES (TO SHARE)

Roast kipfler potatoes, grilled Bruny Island 1972 cheese (gf, v)

Bay cos, parmesan dressing, sourdough crumb (v)

DESSERT (SELECT ONE)

Extra virgin olive oil ice cream, macadamia, strawberries (gf, v, n)

Kumquat jam & pistachio tart, whipped crème fraîche (n)