

NEW YEAR'S EVE

105 per person

Glass of sparkling wine or beer on arrival

SNACKS

Scallop on scallop, finger lime | a, df

Donut, smoked eggplant, harissa, lemon, dukkah | v, n

SMALLS TO SHARE

Yellowfin tuna tartare, peppers, capers, parsley, lemon, chilli | a, gf, df

Stracciatella, peach jam, mint, za'atar | gf, v

MAINS TO SHARE

Coal roasted snapper, clams, broad-beans, peas, golden trout roe | a, gf, df

Scotch fillet, red chimichurri, jus | gf, df

Crispy potatoes, confit garlic butter, rosemary salt | gf

Summer leaf salad, citrus vinaigrette | gf, df, vg

DESSERT TO SHARE

Wood-fired warm Basque cheesecake, sherry stone fruits | v

ADD-ONS

Oysters, mignonette | a, gf, df | 6.5

Fresh sourdough, whipped roast chicken skin or cultured butter | 12

Australian Bay lobster Roll | a | 21

a: Australian sourced sea food | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts.
Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements