

NEW YEAR'S EVE TASTING MENU

BBQ scallop with chicken
Potato with caviar and salmon tartare
Roasted pumpkin tart
Crab cake
Caviar and gold leaf tart

Sourdough with extra virgin olive oil and barrel aged balsamic

NV Barringwood Tasmanian Cuvee Chardonnay/Pinot Noir/Pinot Meunier, Lower Barringwood TAS

Crudo of snapper, coconut and lime
2023 Ciel "Amuse Bouche" Pinot Grigio, Eden Valley SA

Murray cod, fennel, caper, grilled tomato and burnt butter
2022 Brokenwood Maxwell Vineyard Chardonnay, Hunter Valley NSW

Aged duck, beetroot and blackberry
2021 Palliser Estate Pinot Noir, Martinborough NZ

300g Wagyu MB9+ scotch fillet with jus
2022 Ciel "Yes Chef" Shiraz, Barossa Valley SA

Champagne and vanilla sponge with mandarin, white chocolate and ricotta

Chocolate crèmeux cake, cherry and hazelnut
NV Valdespino Yellow Label Pedro Ximenez, Jerez ESP

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