NEW YEAR'S EVE DINNER

TO BEGIN

Buckwheat pancakes, smoked crème fraiche and Avruga caviar *(A)*

Potato cake, beef tartare and Meredith Dairy goat's cheese

Sydney rock oyster, finger lime and green onion oil *(A)*

Toasted brioche fingers, duck liver pâté and cornichons *(A)*

NV, Dal Zotto "Pucino" Prosecco, King Valley VIC

Yellowfin tuna, heirloom tomatoes, shiso, smoked cream, radish *(A)*

2024 Brokenwood Semillon, Hunter Valley NSW

Poached Australian eastern rock lobster 'lasagne', local peas, dashi cream, Avruga caviar *(A)*

2025 Margan Breaking Ground Chardonnay, Hunter Valley NSW

Bbq quail, zucchini cream, pickled yellow squash, hazelnut brown butter

2024 Heirloom Vineyards Pinot Noir, Adelaide Hills SA

Wagyu tri tip, black garlic gravy, heirloom carrot, roasted onion

2024 Yalumba 'Samuel's Collection' Barossa Shiraz, Barossa Valley SA

Palate cleanser

Dark chocolate crémeux, blackberry, pistachio

NV Valdespino Pedro Ximenez Sherry Jerez SPA

Matching Wines +$65 per person

Seafood country of origin | (A) Australian (I) imported (M) mixed