

NEW YEAR'S EVE DINNER MENU

Service de caviar avec le martini

Yarra Valley first harvested

Le rituel du pain, beurre de ferme

Artisan bread, farmhouse butter

Freshly shucked oyster

Premium hand selected oyster, karkalla

Octopus

Smoked bush tomato bisque, macadamia, finger lime, native greens

Leek terrine gratin

Goat's cheese, burnt chilli

Risotto au homard

Australian rock lobster, blue swimmer crab, beurre blanc sauce

or

Côte de Boeuf

Rangers Valley rib eye, condiments, Au jus

Botanical Leaf Salad, crushed walnut, aged balsamic vinegar

Bombe Alaska

Mango parfait, salted short bread, strawberry consommé

\$165 per person

\$225 per person wine pairing

*Should you have any dietary requirements or allergies please let your server know.
While the upmost efforts are taken to accommodate your needs, we cannot guarantee a completely allergy-free dining experience.*

