

NEW YEAR'S EVE *Menu*

Oysters w passionfruit juice, eschalots sherry
vinegar, lemon lime, tabasco

Moët & Chandon Brut Imperial, NV

Frena cracker, caviar, sour cream & pickled
onion

Chateau Tanunda 150 Year Old Vines Semillon

Kingfish ceviche, pickled nectarines, ginger,
coriander & hazelnut oil

Beef cigar, stuffed with brisket & pine nuts
spiced w baharat, served w tahini & zhoug

Perceval Pinot

Lamb cutlets, smoked pumpkin sauce, crispy
potato, confit chilli & broccolini

Leopold Reserve Shiraz Viognier

Fig basbousa w a trio of ice cream
amaretto + espresso + pistachio

2020 Rylstone Estate 'Bluebird' Botrytis Viognier

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