



New Year's Eve 2024

Sample Menu

*Four-course choice menu
Glass of Champagne on arrival*

~ TO ADD ~

Sydney rock oysters natural, lemon \$8 each

Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar \$9.5 each

Beef tartare, tuille, mustard, horseradish \$14 each

Brioche, lobster, espelette pepper mayonnaise, salmon roe \$16 each

30g Black River Oscietra caviar, egg white, yolk, chives, crème fraîche, brioche \$240

~ ANTIPASTI ~

Grainé Angus beef carpaccio, truffle, aioli, capers, Parmigiano-Reggiano, rocket

Chilled potato and leek soup, spanner crab, crème fraîche, Avruga caviar

Ravioli of finely sliced pickled beetroot, goat's curd, pistachio, horseradish

Steamed zucchini flowers filled with scallops and prawn, saffron sauce

~ PRIMI ~

Saffron linguine, Moreton Bay bug, zucchini, anchovy, pine nuts

Spaghetti, baby octopus, Trapanese sauce, tomato, almond, mint

Aged Acquerello risotto, basil pesto, Parmigiano-Reggiano

Mafaldine, lamb ragù, goat's cheese, preserved lemon gremolata

~ SECONDI ~

Kiwami Wagyu chuck tail flap MBS 9+, asparagus, Sicilian salsa verde sabayon

Fish of the day, leek, pickled lemon, mussel sauce

Dry-aged Wollemi duck breast, smoked beetroot, witlof, cherry jus

Smoked eggplant, chickpea, peperonata

Potato purée

Butter lettuce, white balsamic, Parmigiano-Reggiano

~ DOLCI ~

Meringue, vanilla cream, mango, passionfruit, coconut ice cream

Caramelia chocolate mousse, peanut ganache, banana ice cream

Buttermilk panna cotta, strawberry, rhubarb, balsamic ice cream

Formaggi selection ~ Casa Madaio Il Blu di Bufala, Rocchetta, Pyengana cheddar,
served with apple jelly, lavosh, pane carasau, and fruit bread