

NEW YEAR'S EVE



CANAPÉS

Blue swimmer crab tartlet, lemon, chive aioli

Smoked salmon blini, sauce gribiche

Port Stephens Sydney rock oysters with lemon

*Veuve Clicquot Yellow Label Brut,
Champagne France*

FIRST COURSE

Poached scallops, miso-sesame glaze,
lotus root crisps

*2018 Jones Road Chardonnay,
Mornington Peninsula VIC*

SECOND COURSE

Herb crusted grilled quail, tempura zucchini flower,
goats cheese, vincotto

*2022 Shaw & Smith Sauvignon Blanc,
Adelaide Hills SA*

THIRD COURSE

Lamb cutlet, pommes dauphine,
guanciale, asparagus

2019 Rymill Cabernet Sauvignon, Coonawarra SA

FOURTH COURSE

Coconut brulée, mango sorbet, lime,
macadamia wafer

Select Australian cheese platter, caraway lavosh,
candied pecans, muscatels

Petit fours

2021 Heathcote The Origin Shiraz, Heathcote VIC

NEW YEAR'S EVE



CANAPÉS

Baba ganoush tartlet, pine nut, chive

Blini, avocado, feta

Vegetable spring roll, sweet chilli sauce

Veuve Clicquot Yellow Label Brut,

Champagne France

FIRST COURSE

Caramelised palm heart, miso-sesame glaze,

lotus root crisps

2018 Jones Road Chardonnay,

Mornington Peninsula VIC

SECOND COURSE

Tempura zucchini flower, goats cheese, vincotto

2022 Shaw & Smith Sauvignon Blanc,

Adelaide Hills SA

THIRD COURSE

Pan fried gnocchi, mushrooms,

asparagus, parmesan

2019 Rymill Cabernet Sauvignon, Coonawarra SA

FOURTH COURSE

Coconut brulée, mango sorbet, lime,

macadamia wafer

Select Australian cheese platter, caraway lavosh,

candied pecans, muscatels

Petit fours

2021 Heathcote The Origin Shiraz, Heathcote VIC