



New Year's Eve

SET MENU

Sourdough rolls, Pepe Saya artisan butter, extra virgin olive oil, Olson sea salt

AMUSE BOUCHE

Wallaby, heirloom carrot escabeche, cream fraiche, herbs

FIRST COURSE

Poached Queensland spanner crab, pink lady apple, burnt butter cream

SECOND COURSE

Hawkesbury River dry aged duck breast, sheep's yoghurt, red berry

THIRD COURSE

Wagyu striploin, braised ox tail, seasonal mushroom, English spinach

FOURTH COURSE

Cherry & yoghurt, frozen cherry mouse, cherry & yogurt sorbet, crispy sponge, fresh cherry

FIFTH COURSE

Café au late, chocolate espresso mouse, crispy dark chocolate, caramelised milk curd, white chocolate sorbet, milk Foam

PETIT FOURS

Hand made chocolates

Please inform us if you have any allergies or dietary requirements so that we can accommodate