

NYE Dinner Menu

Six-course from 699

Tasting Plate

Oysters with trout roe and finger lime
Crab and kohlrabi snacks
Duck parfait with cognac jelly

Spencer Gulf Kingfish

with white soy, peach and radish

Grilled W.A. Marron

with beurre blanc, caviar and saltbush

Dry-aged Maremma Duck

with grilled asparagus, peas and spring shoots

2GR Beef Tenderloin

with Andean sunrise potatoes, warrigal greens
and bone marrow

Pre-Dessert

Plum sorbet with umeboshi custard, shiso
and black sesame

Choice of:

Classic chocolate pill
or

Mango, passionfruit and elderflower tart

Petit Fours

Chocolate bon bons | Pate de fruit jellies
Cherry marshmallows