NEW YEAR'S *Eve*

On Arrival

Oyster Bar & Glass of Champagne

Share Style Set Menu

Entrée

Homemade Focaccia – Confit garlic mascarpone, rosemary [v]

Kingfish Crudo – Yuzu soy, green chilli, coriander [df, nf](a)

Grilled Halloumi – Spiced honey, apple jam [gf, nf, v]

Wagyu Beef Cigar – Chimichurri mayo, leek ash [df, nf]

Mains

Wagyu Roast Beef – Red wine jus [df, gf, nf]

WA Snapper – Champagne sauce, toasted panko[nf]

Sides

Burnt Butter Mash [v, gf]

Rocket Salad – Parmigiano Reggiano, red onion, vincotto [v, gf]

Dessert

Piña Colada Pavlova –

Rum pineapple, coconut chantilly, meringue [gf, nf, df, vg]

Assorted Late Snacks

dietary | df dairy free, gf gluten free, nf nut free, o option, v vegetarian, vg vegan
seafood origin | a - australian, i - imported, m - mixed origin