



NEW YEAR'S EVE

Poppyseed focaccia, truffled squacquerone, whipped tarragon butter

Seared Canadian Scallop, glazed fig & aged balsamic

Smoked salmon & cheese croquette, dill crème fraîche, wild scampi caviar

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Dry roasted & smoked kohlrabi, jalapeño jelly, finger lime & ponzu sauce

Yellowfin tuna tartare, sesame & chilli dressing, caviar

Slow cooked wagyu beef shin, pickled king oyster mushroom, salsa verde, pane

carasau

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Chef's selected steak

Market fish

Chef's tasting sides & sauces

Queensland grey pumpkin risotto, vegan fetta, herb salsa

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Apple tarte tatin, native mountain berry ice cream

