



## NEW YEARS EVE MENU

31<sup>ST</sup> DECEMBER 2016

**Early seating \$ 98 p.p**

Opening at 5.30

Starts at 6:00pm Sharp - table depart by 7.30pm

### **Chefs degustation 4 course**

#### *Entree*

Kataifi wrapped soft shell crab

Blue Swimmer crab & kohlrabi rémoulade, beach banana's, radish & witlof

#### *Mid*

Duck raviolo, Porcini puree, confit egg yolk, Black truffle tapenade & shiso

#### *Main*

Fire roasted Wagyu Striploin, Massaman braised Cape Grim spare rib, samphire,  
caramelised pumpkin & crisp beef tendon

#### *Dessert*

Green tea bombe Alaska

Black sesame sponge, crystalized marigold & nasturtium



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31<sup>ST</sup> DECEMBER 2016

**Chefs degustation 6 course \$165**

Bookings between 7:00 pm and 9:30pm.

Our 2016 NYE celebration dinner, Nautilus brings you through a journey from the depth of our seas, to our local reefs and mangrove's. After a stop in the cold water and the paddocks of Tasmania, the menu will end with NYE version of Nautilus Classic Bomb Alaska

### **Course 1 : "The Outer Reef"**

Hiramasa kingfish ceviche & finger lime, Yellowfin Tuna togarashi, kimchi & tapioca, salt cured Mahi Mahi, watercress & umeboshi

### **Course 2: "Delicacy from the reef"**

Pickled octopus, squid noodles, smoked fish veloute, sea urchin & passionfruit emulsion

### **Course 3: "Walking through the mangroves"**

King prawn firecracker, black garlic puree, wakame & crocodile popping candy

### **Course 4: "The cold southern waters"**

Atlantic salmon mi cuit, salmon prosciutto, petite bouche consume & Yarra Valley salmon pearls

### **Course 5: Cape Grim Saltwater Muster"**

Fire roasted Wagyu Striploin, Massaman braised Cape Grim spare rib, samphire, caramelised pumpkin & crisp beef tendon

### **Course 6: "Home sweet Home"**

Green tea bombe Alaska

Black sesame sponge, textures of tropical fruits crystalized marigold and nasturtiums