



## NEW YEARS EVE MENU

31<sup>ST</sup> DECEMBER 2017

**Sun Set seating \$ 98pp**

**Chefs degustation 4 course**

**"The four elements of nature"**

Entrée

*Water*

Poached Lobster, Poke tuna & smoked scallop  
Ice plant, organic carrot jelly, puffed quinoa & blood orange

Mid

*Earth*

Shimichi & Panko crusted soft shell crab, handpicked crab meat  
Umeboshi plum & Finger lime kewpie, Gomashio dust & Shiso cress

Main

*Fire*

9+scored chargrilled Tajima beef striploin rolled in ash  
scorched Foie Gras w white asparagus & celeriac three ways

Dessert

*Wind*

Lemon Aspen curd w` vegan meringue  
Rose floss, white chocolate foam & coconut sorbet



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**Chefs degustation 6 course**

**Under the stars \$165pp**

**Course 1:**

Beetroot cured Hiramasa kingfish, smoked scallop & poached lobster

Oscietra caviar, green tea & nori powder

**Course 2:**

Black lip Abalone, confit egg yolk, pickled Enoki mushroom, salmon prosciutto

Sea urchin & wasabi butter

**Course 3:**

Glacier 51 Patagonian toothfish, dashi cream, purple yam

crystalized seaweeds & yuzu gel

**Course 4:**

Sanshō pepper roast duck breast, water chestnut & duck spring roll

Cavolo Nero kale, purple carrots & sauce bigarade

**Course 5:**

9+scored chargrilled Tajima beef striploin rolled in ash

scorched Foie Gras w white asparagus & Celeriac three ways

**Course 6:**

Assiette of single-origin Daintree Estates Cacao

drunken quandong, frozen yoghurt powder & raw cacao ice cream