



## New Year's Eve Degustation Menu 165pp

2018

### 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, salmon prosciutto

Sea urchin & wasabi butter

### Course 3:

Local Line Caught Coral Trout, Dashi cream, Purple Yam

crystalized seaweeds & yuzu gel

### Course 4:

Sansho roasted Duck breast, Duck & water chestnut spring roll

Cavolo nero, purple carrots & sauce bigarade

### Course 5:

Flame grilled Kobe Beef striploin, rolled in ash, foie gras, white asparagus Celeriac three ways saltbaked,  
remolade & fried

### Course 6:

Single origin Daintree Estate Cacao Assiette

Drunken quandongs, frozen yoghurt powder & raw cacao ice cream