



## SAMPLE NEW YEAR'S EVE MENU

Glass of Champagne on arrival and at midnight  
Four-course menu, with canapés and premium wine pairings

### CANAPÉS

Caviar and seaweed tart

Mud crab, cultured cream, flowers, green almonds

Yabby, buckwheat pikelet

### STARTER

Sashimi scallops, Black Lip abalone  
oyster cream, palm heart  
seaweed, aged vinegar

### ENTRÉE

Tasmanian rock lobster  
sea urchin enriched rice  
marigold, scented broth

### MAIN

Roasted pastured raised Maremma duck  
maitake mushroom  
truffle enriched potato purée

### DESSERT

The Chocolate Crackle

\$1,950 in the Main Dining Room

\$1,600 at The Counter

Executive Chef Peter Gilmore  
Head Chef Rob Cockerill