



BENNELONG NEW YEAR'S EVE

SAMPLE MENU

*Glass of Champagne on arrival and at midnight
Four-course menu with canapés and 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

Executive Chef Peter Gilmore
Head Chef Rob Cockerill