



2019 NEW YEAR'S EVE MENU

\$100 per person w/ a glass of prosecco

Amuse

Shucked oyster, chardonnay vinaigrette (1pp)

Start Small

Tuna tostadas, red radish, cucumber, avocado-watercress mousse, cured egg yolk, horseradish mayo

Salted roasted beetroot, caramelised onion, whipped goats cheese, walnut praline,
cabernet sauvignon vinaigrette

Miso glazed pork cheek with pickled radish, mustard shichimi, kimchi mayo

Eat More

Pan-fried market fish, pickled fennel, capers, confit lemon, garlic chip, brown butter

Roasted butternut agnolotti, smoked feta, pickled courgette, crispy sage, panko, sesame, nori buerre noisette

Sirloin of beef, charred onions, broccolini, miso butter, enoki mushroom, red wine jus

Dessert

Rosemary crème Brulee, grapefruit, crème fraiche, ice-cream

Hazelnut chocolate mousse, chocolate biscuit, broken meringue, sour cherry

NZ cheese with housemade fennel & sesame lavosh

Limited availability. This promo cannot be used in conjunction with any offer or promotions.

GST included. Kindly inform us if you have any food allergies.