

NEW YEAR'S EVE DINNER

6 COURSES | 175 PER GUEST

Wild Mushroom Truffle Soup

Wild Mushroom, Black Truffle Shavings, Herb Oil, Cream

Honey Roasted Kabocha Salad

Baby Kale & Curly Endive, Candied Walnuts, Pomegranate Seeds,
Goat Cheese, Pomegranate Dressing

Lobster Ravioli

Saffron Cream Sauce, Fish Roe, Chili Oil

Tangerine & Blood Orange Granite

Citrus Pearls, Blood Orange Chip

Barramundi & Prawns

Rösti Potato, Green Beans,
Smoked Butter Sauce

OR

Beef Tenderloin

Fondant Potatoes, Acorn Squash, Asparagus
Red Wine Jus, Black Truffle Morel Butter

Orange Dark Chocolate Mousse

Dark Chocolate Mousse, Double Chocolate Cookie Crumb,
Candied Orange, Cardamom Ice Cream