

# New Years Eve

## on arrival

Glass of NV Taittinger Champagne Brut Prestige Champagne, France

## entrée

House Marinated olives <sup>GF</sup>

Fried baby burrata, romesco sauce, smoked paprika oil, basil <sup>GF</sup>

Sheftalia, tzatziki, soft herbs <sup>GF</sup>

Paddock pumpkin bread pullapart, lard ass smoked butter

Tuna tartare, cassava, bush dukkah <sup>GF</sup>

Compressed watermelon, whipped fetta, candied walnut <sup>GF</sup>

## seafood

Charred tiger prawns, bisque aioli, chilli snow, chives <sup>GF</sup>

Kombu and saltbush cured spanish mackerel, blood orange sauce, ruby  
grapfruit, fingerlime <sup>GF</sup>

Signature potato pave, lardass creme fraiche, avruga caviar <sup>GF</sup>

## main

Charred Filipino Chicken, inasal butter, sofrito sauce <sup>GF</sup>

Lemongrass and ginger coconut rice, puffed black rice <sup>GF</sup>

Smashed cucumber salad, szechuan pepper, mint <sup>GF</sup>

Masterstock braised Pork belly, sweet fish sauce, ajat pickle <sup>GF</sup>

- Upgrade to Aylesbury Duck 15pp -

## dessert

Chocolate mousse cake, cherry gel, shaved chocolate, chantilly <sup>GF</sup>

## toast to the new year!

Add a bottle of Taittinger Champagne for \$70