

New Years Eve

on arrival

Glass of NV Taittinger Champagne Brut Prestige Champagne, France

entrée

House Marinated olives GF

Fried baby burrata, romesco sauce, smoked paprika oil, basil GF

Sheftalia, tzatziki, soft herbs GF

Paddock pumpkin bread pullapart, lard ass smoked butter

Tuna tartare, cassava, bush dukkah GF

Compressed watermelon, whipped fetta, candied walnut GF

seafood

Charred tiger prawns, bisque aioli, chilli snow, chives GF

Kombu and saltbush cured spanish mackerel, blood orange sauce, ruby
grapfruit, fingerlime GF

Signature potato pave, lardass creme fraiche, avruga caviar GF

main

Charred Filipino Chicken, inasal butter, sofrito sauce GF

Lemongrass and ginger coconut rice, puffed black rice GF

Smashed cucumber salad, szechuan pepper, mint GF

Masterstock braised Pork belly, sweet fish sauce, ajat pickle GF

- Upgrade to Aylesbury Duck 15pp -

dessert

Chocolate mousse cake, cherry gel, shaved chocolate, chantilly GF

toast to the new year!

Add a bottle of Taittinger Champagne for \$70