



NEW YEAR'S EVE 2026 MENU

House baked sourdough, smoked butter V, D

AMUSE BOUCHE

Compressed watermelon, chardonnay vinegar, goat's fetta V, D

COURSE 1

Rabbit ballotine D

Fois gras, mustard pickles, grilled crouton, micro greens

COURSE 2

Scallops LG, D A

Crushed pea, sea foam, caviar

COURSE 3

Wagyu LG, D

Heirloom carrots, cider poached parsnip, potato dauphinoise,
grilled bone marrow, port jus

COURSE 4

Lemon vodka sorbet, elderflower, white wine V, D

COURSE 5

Bombe Alaska V, D, N

Cherry, almond praline, kirsch, French meringue

Chocolate coffee cups V, D



Menu subject to change

LG - Low Gluten, **D** - Contains Dairy, **V** - Vegetarian, **N** - Contains Nuts
Seafood – **A** - Australian, **I** - Imported, **M** - Mixed Origin

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.



NEW YEAR'S EVE 2026 VEGETARIAN MENU

House baked sourdough, smoked butter V, D

AMUSE BOUCHE

Compressed watermelon, chardonnay vinegar, goat's fetta LG, V, D

COURSE 1

Burrata V, D

Ratatouille, heirloom tomato, Buckwheat

COURSE 2

Asparagus royale LG, V, D, N

Broad beans, cauliflower cream, almonds, hollandaise

COURSE 3

Risotto LG, V, D

Wild mushrooms, goats curd, aged balsamic, truffle

COURSE 4

Lemon vodka sorbet, elderflower, white wine V, D

COURSE 5

Bombe Alaska V, D, N

Cherry, almond praline, kirsch, French meringue

Chocolate coffee cups V, D



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NEW YEAR'S EVE 2026 YOUNG DINERS MENU

House baked sourdough, smoked butter V, D

AMUSE BOUCHE

Compressed watermelon, chardonnay vinegar, goat's fetta V, D

COURSE 1

Velouté of cauliflower V, D

Crouton, herbs, potato dumplings

COURSE 2

Roast mushroom risotto V, D, LG

Parmesan chip, roquette

COURSE 3

Eye fillet D, LG

Heirloom carrots, potato dauphinoise, beans, grilled bone marrow, jus

COURSE 4

Blood orange sorbet, elderflower, strawberry V, D

COURSE 5

Double chocolate brownie V, D, N

Cherry, almond praline, vanilla Ice cream

Chocolate coffee cups V, D



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