



## **NYE 5 COURSE DEGUSTATION MENU**

\$299 per adult includes a glass of sparkling  
\$225 per teenager includes soft drink (13-17 yrs)

### **Scallop Carpaccio**

Horseradish, buttermilk, kelp oil, caviar, coastal herbs

### **Quail Variations**

Garden beetroot, burned leek, pink pepper corn

### **Marron Risotto**

Marron medallion, noisette butter, crustacean bisque,  
native basil dust

### **Tajima Wagyu**

Charred young onion, smoked potato foam, asparagus, foie gras jus

### **Blood Orange Granita**

Passion fruit curd, lemon balm

### **Granny Smith Parfait**

Apple gel, pear compote, apple & dulce de leche ice cream,  
salted caramel

### **Petit Four**