
NEW YEAR'S EVE SHARED MENU

Thursday 31 December, 2026

Wagyu Beef Tartare, Egg Yolk, Caper, Cornichon, Eschallot (gf)

Citrus Cured WA Scampi, Cucumber & Celery Gazpacho, Lobster Reduction (gf,a)

Wild Mushroom, Truffle, Hazelnut (gf,v)

Slipper Lobster Spaghetti, Cherry Tomatoes, Chilli & Garlic (gfo,a)

Mixed Leaf Salad, Miso & Roasted Sesame Dressing (gf,vg)

White Pyrenees Lamb Backstrap, Mint & Tarragon Emulsion, Goat's Curd (gf)

Roasted Rosemary Potato (gf,vg)

Melba, Raspberry, Almond & Champagne (gf,v)

\$195 per person

Includes a glass of NV Veuve Cliquot

BY THE GLASS

2016 Grand Vintage Moët & Chandon

supplement + \$15

NV Ruinart Rose Brut

supplement + \$30

2015 Dom Perignon

supplement + \$75

(gf) gluten free (gfo) gluten free option available (v) vegetarian (vo) vegetarian option (vg) vegan (vgo) vegan option (a) australian (i) imported (m) mixed

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces.

Groups of eight (8) or more will incur a 10% service charge Public holiday 15% surcharge applies. Menu subject to change.