



MENU



NEW YEARS EVE MENU

Enjoy a curated dining experience created for celebration and indulgence. Classic technique, bold flavour and theatrics define each course.

SMOKED BRUSCHETTA

Tomato & herb bread, basil butter,
served in a smoked cloche. ✓

OYSTERS - DUO

White balsamic, quince granita, thyme. *gf | df*
Bloody Mary dressing, pickled celery, green Tabasco. *gf*

BEEF TARTARE

Finely prepared beef, potato nest, garlic cream,
bone marrow butter, cured yolk. *gf | df*

CALAMARI 'NDUJA

Crispy baby calamari, 'nduja butter,
roasted capsicum purée, pangrattato.

STRIPLOIN

Chargrilled Black Angus striploin, served with
caramelised onion and peppercorn sauce,
finished tableside with flaming cognac. *gf*

350g | MB 2+ | 150 Day Grain Fed | Rangers Valley

CAESAR SALAD

Grilled wedge lettuce, creamy parmesan
and anchovy dressing, chorizo crisp.

LIMONCELLO TIRAMISU

Limoncello-infused savoiardi, whipped
mascarpone, citrus zest. ✓