

NEW YEARS EVE

2025

**SHARING
MENU**

STARTERS

Oysters, berry & basil mignonette
BBQ king prawns, chermoula rub, lemon
Cacio e pepe arancini, truffle aioli

MAINS

Lamb rump, creamy mash, king mushroom, red wine Jus
Pan fried seabass, pea puree, zucchini & fennel salad
Honey roasted carrots, crispy chickpeas, tahini & yoghurt

DESSERTS

Rose meringue, lemon whipped cream, pistachio
Chocolate mud-cake with mascarpone cream

FULL SET MENU PRICE PER PERSON: \$488
ADD ALL NIGHT FREE FLOW \$300
NO SERVICE CHARGE