

New Year's Eve

31 December 2024

Second Sitting 8pm - late, \$175 pp

TO START

Fresh natural oysters served with champagne vinaigrette

antipasto

ENTREE

Focaccia with rosemary sea salt and EVO

Beef carpaccio with citrus coulis, rocket toasted
almonds and shaved parmesan

Seared tuna with pistacchio crumb and ricotta cream

Cooked prawns with tartare sauce

primo PASTA

Fresh grilled lobster with garlic and butter sauce

Burrata ravioli with prawns, fresh tomato and lobster bisque

Eye fillet tagliata with shaved parmesan, porcini mushrooms
and truffle oil

dolce DESSERT

Traditional panettone with chantilly cream

