

6-Course New Year's Set Dinner \$238⁺⁺

31 Dec 2018 & 1 Jan 2019



Amuse Bouche

Salmon Gravlax

Vanilla Dressing / Mustard / Aged Balsamic

Seared Foie Gras

Assam Pineapple Compote / Shiraz Jus

Ocean Crust Lobster Bisque

Lobster / Grand Marnier Cream

Preserved Black Cod in Miso

Atlantic Cod / Miso Pearl Barley / Seasonal Vegetables

Brined Duck Breast

Sweet Potato Puree / Grilled Zucchini / Pinot Noir Jus

Sweet Ending

*Pistachio / Cream Fraiche Cremuex / Balsamic Berry Compote /
Strawberry Champagne Sorbet*

