

# NEW YEAR'S EVE

SAMPLE

## ARRIVAL COCKTAIL

### CANAPES

Caviar and cultured cream tart

Raw tuna, fermented tomato, bottarga, yuzu aioli, brioche

Black truffle bay of fire choux bun, truffle honey

2016 Perrier-Jouët 'Belle Epoque' - Epernay, Champagne, France

### ENTREE

Coral trout, spanner crab, jalapeno, puffed wheat, plum dressing, crème fraiche

2017 Jim Barry 'The Florita' Riesling - Clare Valley, SA (magnum)

Smoked duck breast, red currant, cherry, beetroot, celeriac cream

2023 Bannockburn 'Serré' Pinot Noir - Geelong, Vic (magnum)

### MAIN

John Dory, black truffle mousse, poached marron, zucchini, champagne roe sauce

2020 Vasse Felix 'Heytesbury' Chardonnay - Margaret River, WA (magnum)

MB7+ Wagyu sirloin, short rib, cauliflower cream, lovage oil, bone marrow jus

2016 Clonakilla Shiraz-Viognier - Canberra District, ACT (magnum)

Served with red velvet, maple champagne vinaigrette

### DESSERT & CHEESE

Long Paddock 'Silver Wattle' cherry, red currant, miso caramel

2002 Stanton & Killeen Vintage Port - Rutherglen, Vic (magnum)

Valrhona cheesecake, honey caramel, macadamia praline ice cream

1999 Seppeltsfield 'Para' 21 YO Rare Tawny- Barossa Valley, SA

Caramalised peach, rose crème brulee, white chocolate

2022 Pressing Matters 'R 139' Riesling - Tasmania

### PETIT FOUR

Tea & Coffee

### MIDNIGHT

NV Perrier-Jouët 'Grand Brut' - Epernay, Champagne, France

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**SAMPLE**

## Vegetarian (V) & Vegan (Vg) Menu

### ARRIVAL COCKTAIL

### CANAPES

Avocado, jalapeno, nori, finger lime

Beetroot meringue, whipped macadamia truffle

Potato skin, cashew aioli, nasturtium, caper

2016 Perrier-Jouët 'Belle Epoque' - Epernay, Champagne, France

### ENTREE

Eschalot tarte tatin, fig, beetroot, red currant, mascarpone, hazelnut, 25-year-old balsamic (V)

2023 Bannockburn 'Serré' Pinot Noir - Geelong, Vic (magnum)

Asparagus, zucchini flower, asparagus mousse, black truffle vinaigrette (Vg)

2021 Pooley 'Butcher Hill' Riesling - Coal River Valley, Tasmania

### MAIN

Soy miso mushroom, whipped tofu, kosho, baby turnip, parsley oil (Vg)

2016 Clonakilla Shiraz-Viognier - Canberra District, ACT (magnum)

Pecorino & spinach potato cappelletti, roasted onion broth, black truffle (V)

2020 Vasse Felix 'Heytesbury' Chardonnay - Margaret River, WA (magnum)

Served with red velvet, maple champagne vinaigrette (Vg)

### DESSERT & CHEESE

Plant based white mould cheese, crimson berry, red currant, cracker (Vg)

2002 Stanton & Killeen Vintage Port - Rutherglen, Vic (magnum)

Flourless chocolate cake, vanilla cremeux, lychee, ginger pineapple gel, brown butter crumb (Vg)

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### PETIT FOUR

Tea & Coffee

### MIDNIGHT

NV Perrier-Jouët 'Grand Brut' - Epernay, Champagne, France