

# NYE MENU

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## *5 Course Degustation*

### SASHIMI TRIO

south Australian oyster, ora king salmon,  
hiramasa kingfish, ponzu, wasabi, pickled ginger

### BLACK ANGUS BEEF CARPACCIO

shaved eye fillet, anchovy mayonnaise, 42 degree  
slow cooked egg, pecorino romano

### LOBSTER & BASS STRAIT SCALLOP RAVIOLI

abalone foam, chilli pepper oil

### WAGYU SIRLOIN 6+ MBS

truffle potato gratin, aged port wine jus

### PREMIUM SELECTION OF PETIT FOURS

raspberry cheese cake, opera, almondines  
with lemon, caramel financier, chocolate  
crumble, raspberry slice, triple chocolate  
square, apricot financier

*Glass*  
DINING & LOUNGE BAR