

NYE

Menu

ON ARRIVAL

ROAMING

NATIVE PEPPER BERRY BEEF KOFTA,
SPICED YOGHURT (GF) BETEL LEAF, PICKLED SLAW,
SRIRACHA MAYO, SESAME (VGN)

WAGYU BRESAOLA (LGO)

OSCIETRA CAVIAR, TRUFFLE AIOLI, CRISPY CAPERS,
HERBED CROUTONS

FIG & TOMATO CARPACCIO (LG, VG)

GRILLED PEACH, POMA VINEGAR, BASIL,
ALSAMIC REDUCTION, OLIVE OIL

HALIBUT (LG)

PAN SEARED, ROMESCO, FENNEL & OLIVE SALAD

TEMPURA ZUCCHINI FLOWERS (VGN)

WHIPPED MACADAMIA FETA STUFFING, ROMESCO,
FENNEL & OLIVE SALAD

WAGYU TENDERLOIN (LG)

MB4-5, POMMES AU GRATIN, BROCCOLINI, RED WINE JUS

MAPLE ROASTED BUTTERNUT SQUASH (VGN)

DUKKAH, POMEGRANATE, BEETROOT HUMMUS, SPICED CHICKPEA
& COUS COUS SALAD

COCONUT MOUSSE (LG)

LIME & PINEAPPLE COMPOTE, COCONUT SPONGE, SHORTBREAD,
WHITE CHOCOLATE GANACHE

TROPICAL SPONGE CAKE (LG, VGN)

VANILLA SPONGE, COCONUT PASSIONFRUIT CREAM, MANGO COMPOTE,
COCONUT FLAKES, MANGO PASSIONFRUIT GEL



NYE

Menu

DRINKS

SPARKLING

MOET & CHANDON
EPERNAY, FRANCE

WHITE

LA CREMA CHARDONNAY
MONTERAY, USA

ROSE

LONGVIEW JUNO ROSATO
ADELAIDE HILLS, SA

RED

BRINI SEBASTIAN,
MCLARENVALE, SA

NANNY GOAT PINOT NOIR,
CENTRAL OTAGO, NZ

PREMIUM SPIRIT SELECTION

