

NEW YEAR'S EVE 2021  
5 course menu \$130  
+ 2 hour beverage \$70

ADD ON

SYDNEY ROCK OYSTERS, mignonette 4.5ea

MENU

SOURDOUGH BREAD

JAMON SERRANO, figs, aged sherry vinegar (DF)  
POTATO CAKES, almond dip, trout roe

DUCK CONFIT, brick pastry, basil (DF)  
MORETON BAY BUG SALAD, mussels, espelette pepper,  
fennel (GF,DF)

SWISS CHARD PIE, salted ricotta (v)  
QUEENSLAND BAY SQUID, parmesan, chilli, lemon (GF)

GRILLED SWORDFISH, tomato, wild fennel, capers (GF,DF)  
WAGYU FLANK, mbs6+, smoked eggplant, black olive,  
parsley, onion (GF,DF)

SIDE: bitter leaves | duck fat potatoes

SUMMER CHERRIES, almond, savoiardi  
CHOCOLATE TART, pistachio ice cream (v)

BEVERAGE: LAGER | PALE ALE

SPARKLING | WHITE | ROSE | RED

V = Vegetarian, VE = Vegan, GF = Gluten Free, DF = Dairy Free  
Large groups of 6+ will incur an 8% service charge.