

NEW YEAR'S EVE MENU

NV Taittinger 'Cuvee Prestige' Brut & Antonius Siberian Caviar (30g) +\$340
served with coconut & potato cakes, smoked roasted chicken butter, chives

Warmed oyster, perilla soy, chives, paperbark
Torched honey bugs, maggi hollandaise, finger lime
Spanner crab, crab mustard, native curry, white pepper
Grilled scampi, blood lime, red curry marie rose
Smoked scallop, lemongrass butter, desert lime

Forbidden rice sourdough, palm sugar, smoked cultured butter

Ora king salmon, smoked oyster, salted chilli, macadamia
Kingfish collar, dry native curry, orange kosho, lime
served with sourdough crisps, lemon myrtle

14-Day dry aged duck, rhubarb, black cabbage, bamboo
Duck sausage spring roll, leatherwood honey, peanut hoisin
Green papaya, grilled citrus, duck ham, vietnamese mint
Chow mein noodles, black garlic, allium stem, typhoon shelter

Fermented rice, chrysanthemum kombucha, coconut, charcoal

Kaya jam parfait, davidson plum, salted koji waffle

\$260 pp

ARU