

signature
NYE
2024

M E N U
ON ARRIVAL

Louis Roederer Collection NV

FIRST COURSE

Abrolhos Island Scallop

Apple dashi, Jamon Iberico, gooseberry

Julian Haart Kabinett 2019 Riesling

SECOND COURSE

Rock Lobster Raviolo

Shellfish veloute, cannellini bean, Oscietra caviar, bronze fennel

Langlois Chateau Saumur Blanc

THIRD COURSE

Smoked Duck Breast

Fermented carrots, sake, carrot reduction

Mongeard-mugneret Bourgogne 'Les Dames Huguettes' 2020

FOURTH COURSE

Imperium Blossom Wagyu

Ox tongue, white asparagus, black garlic, potato emulsion

Kaesler The Bogan Shiraz 2018 3L

FIFTH COURSE

Local Australian Cheeses

Accompaniments and crackers

Mumm RSRV Blanc De Noir 2012

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