



2025

FREYCINET LODGE
NEW YEARS EVE

APPETISER

KINGFISH BLACK SUSHI
AVOCADO WASABI, SESAME, GINGER
SHOYU SAUCE

CAPE GRIM STEAK TARTAR

HORSERADISH CREAM, AGED PECORINO,
PEPPER BERRIES, VINEGAR VEGETBLE CRISPS

ENTREE

FREYCINET MARINE FARM MUSSELS
ROCK LOBSTER, SEA URCHIN HERB BUTTER

MAIN

CATCH OF THE DAY

MISO LEMON BEURRE BLANC, BEANS, CASTELFRANCO,
SEAWEED CAVIAR

OR

LAMB RUMP

EGGPLANT, ROASTED COURGETTES, SMOKED PAPRIKA AIOLI,
BONE MARROW GRAVY

SIDES

ROASTED BEETS, RED ONION, ROCKET HAZELNUT PESTO
DUCK FAT POTATOES, SOUR CREAM, CHIVES

DESSERT

BAKED ALASKA

PLUM & BLACKBERRY ICECREAM, APRICOT JELLY, CREAM,
CHOCOLATE SHARDS, SATLED CARAMEL SAUCE

TRIPLE CREAM BRIE

HONEYCOMB, QUINCE JELLY, DUKKAH LAVOSH

PAIRED WITH LOCALWINE