

# New Year's Eve

## THREE COURSE MENU



### STARTERS

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#### ARTISAN BREAD BASKET

Served with farm house butter, smoked garlic and mountain herbs

#### FRESHLY SHUCKED OYSTERS

Premium hand selected oysters served with scampi caviar and herb oil

#### KING FISH CRUDO

Edamame & wasabi dip served with daily catch king fish and ponzu dressing

#### CRISPY SKIN DUCK BREAST 'MAGRET DE CANARD'

Maple roasted beets, mushroom ricotta ravioli with truffle Bordelaise sauce

### CHOICE OF ONE MAIN

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#### LOBSTER RISOTTO

Cumin roasted pumpkin risotto served with local lobster, fermented saffron oil, and wood sorrel

#### LOIN OF LAMB

Jerusalem artichokes, king island lamb pickled grapes served with botanical greens and au jus

#### WAGYU RIB EYE ON THE BONE (MBS 3+)

Recommended firm medium rare

### DESSERT

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#### CHOCOLATE & ALTO EXTRA VIRGIN OLIVE OIL

Sablé Breton, olive oil ganache, basil, lime caramel sauce

#### VANILLA BEAN PANNA COTTA

Ruby port & berry syrup, cashew nuts & Szechuan peppercorns tuile

#### FORGOTTEN LEMON MERINGUE TART

#### MILAWA BRIE

Whipped, dark malt crisp, balsamic glaze, elk lettuce

NEW YEAR'S EVE MENU IS PRICED AT \$130 PER PERSON

S O F I T E L

SYDNEY WENTWORTH