

## NEW YEAR'S EVE DEGUSTATION

House brioche buns and olive tapenade butter on arrival (gf avail)

Fish crudo- lightly cured Kingfish and Melshell oysters on green gazpacho and Ajo Blanco (gf,df)

Butter poached Blue Eye Trevalla with garbanzo frito and fresh herb salad (gf,df avail)

Slow roasted Tasmanian lamb, tahina, garden peas and fermented chili (gf,df)

Porchetta- Scottsdale pork belly rolled with orange, fennel and garlic, served with green pepper sauce and new potatoes (gf,df)

Tasmanian apple Tarte tatin served with vanilla bean ice cream and caramelised white chocolate