

## Chefs 5 Course NYE Tasting Menu

\$159.00 per person

### 1<sup>st</sup> course

#### *Smoked Marrow Bone*

Salt Cured Yolk, Black Truffle, Mushroom & Onion Marmalade,  
Baby leeks, Bacon & Chive Crumb

### 2<sup>nd</sup> course

#### *Crispy Skin Jumbo Quail*

Smoked Beetroots, Goats Cheese, Beetroot Puree, Garam Masala,  
Fresh Garden Greens

### 3<sup>rd</sup> course

#### *Confit Pork Belly & Bonito Crusted Scampi*

Confit Garlic & Corn Puree, Fried Corn Husk, House Cured Bacon,  
Compressed Apple Balls, Red Miso Aioli

### 4<sup>th</sup> course

#### *Cherry Glazed Duck Breast – Served Pink*

Caramelised Celeriac, Foie Gras, Baby Leeks, Fresh Raspberries, Madeira Glaze, Balsamic  
Cherries, Celeriac Puree, Port Jus

### 5<sup>th</sup> course

#### *Circa Strawberries & Cream*

Nitrogen Poached Strawberry Mousse, Vanilla and Strawberry Ice Cream,  
Strawberry jelly, Strawberry Snow, Dehydrated Strawberries, Sweet  
Crumble and Cream

