

Chefs 5 Course NYE Tasting Menu

\$159.00 per person

1st course

Sesame Crusted Yellow Fin Tuna

Soft Cooked Pullet Egg, Olive Cheeks, Chipotle Aioli, Wasabi Roe,
Fresh Garden Greens, Lime

By The Glass: 2016 Pepper Tree Wines Limited Release Pinot Gris

2nd course

Crispy Skin Jumbo Quail

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

By The Glass: 2016 Singing in the Rain Rose

3rd course

Confit Pork Belly & Bonito Crusted Scampi

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

Red Miso Aioli

By The Glass: 2015 Mount Pleasant 'Leontine' Chardonnay

4th course

Cherry Glazed Duck Breast – Served Pink

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

By The Glass: 2015 Margan 'Ground Breaking' Barbara

5th course

Circa Strawberries & Cream

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

