



New Year's Eve set menu - \$165 per person

to start

Glass of Vasse Felix Idee Fixe or Lyres non-alcoholic Negroni Spritz

Artisan bread • wood fired sesame Turkish bread with smoked tomato, olive and roast pepper butter (VEG) (GFO)

amuse bouche

Shark Bay scallop ceviche • avocado cream, ginger rhubarb consommé, Pink Lady apple, red pepper & cucumber relish (SH) (GF)

entrée

Roasted cauliflower floret • romesco sauce, chimichurri, pine nuts (V) (N) (GF)

main course

Margaret River wagyu picanha (M5-M7 grade) • truffle potato puree, asparagus, caramelized onion marmalade, bone marrow jus (GF)

dessert

Passionfruit crème brûlée • almond biscotti, fresh raspberries (VEG) (N)

S - Contains Seafood | P - Contains Pork | N - Contains Nuts | DF - Dairy Free
VEG - Vegetarian | GF - Gluten Free | V - Vegan | GFO - Gluten Free Option Available

All prices are inclusive of GST. 1.5% Credit Card Fee / 3% for American Express



New Year's Eve set vegetarian menu - \$165 per person

to start

Glass of Vasse Felix Idee Fixe or Lyres non-alcoholic Negroni Spritz

Artisan bread • wood fired sesame Turkish bread with smoked tomato, olive and roast pepper butter (VEG) (GFO)

amuse bouche

Beetroot tartare • goats cheese, Pink Lady apple, hazelnut (VEG) (N)

entrée

Roasted cauliflower floret • romesco sauce, chimichurri, pine nuts (V) (N) (GF)

main course

Chargrilled eggplant • hazelnut dukkha, Swiss chard, caramelised red pepper puree, labneh (VEG) (GF)

dessert

Passionfruit crème brûlée • almond biscotti, fresh raspberries (VEG) (N)

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