New Year's Eve





NYE Degustation Menu 2023

1st Course

Cured Salmon Tartare, Yuzu, Wild Scampi Caviar

2nd Course

Pumpkin Tart, Goats Cheese, Espelette Coulis, Baby Rocket Salad

3rd Course

Chicken Breast, BBQ Glaze, Charred Corn Salsa, Chorizo

4th Course

Beef Tenderloin, Maitre d'Hotel Butter, Truffle infused Paris mash, Heirloom Tomato, Chives **Emulsions**

5th Course

White Chocolate & Cardamon Mousse Dome, Pistachio Sponge, Berry Compote, Hazelnuts

Bookings essential – phone the Events Team on (08) 9297 3000 to secure your table.