



New Year's Eve Dinner Menu

FIVE COURSE DEGUSTATION WITH PAIRED WINES

Amuse Bouche

Chicken liver pâté on melba toast, caramelised pink grapefruit [NF]
Paired with Audrey Wilkinson Winemaker's Selection Verdelho

Poisson

Sous vide trout, deep sea scallops, wasabi cream, pickled vegetables, local olive crumb [GF]
Paired with Audrey Wilkinson Winemaker's Selection Semillon

Entrée

Honey-glazed duck breast, carrots, pistachio, beet, kale, spiced duck jus [GF, DF]
Paired with Audrey Wilkinson Oakdale Chardonnay

Palate Cleanser

House-made green apple sorbet

Mains

Wagyu scotch fillet, truffle pomme purée, wilted charred, pink peppercorn jus [GF]
Paired with Audrey Wilkinson Winemaker's Selection Tempranillo

Or

Pan-fried John Dory fillet, forest mushroom, charred shellfish bisque [GF, NF]
Paired with Audrey Wilkinson Winemaker's Selection Tempranillo

Dessert

Panna cotta trio of mango, vanilla and raspberry with fresh berries and lemon balm [GF, V]
Paired with Audrey Wilkinson Dessert Semillon

\$169_{p.p.}

Five courses \$110 menu only | \$169 with matched wines
Sitting times of 5:30pm, 7pm and 8:30pm available

V= vegetarian | DF=dairy free | NF=nut free | GF=gluten free





New Year's Eve Dinner Menu

FIVE COURSE DEGUSTATION WITH PAIRED WINES VEGETARIAN OPTION

Amuse Bouche

Hand-tied burrata with heirloom tomato, fresh basil [GF, NF]
Paired with Audrey Wilkinson Winemaker's Selection Verdelho

Poisson

Tempura eggplant, rice bao bun, fig relish [NF]
Paired with Audrey Wilkinson Winemaker's Selection Semillon

Entrée

Grilled field mushroom, charred broccolini, carrot puree, rocket salad [GF, NF]
Paired with Audrey Wilkinson Oakdale Chardonnay

Palate Cleanser

House-made green apple sorbet

Main

Truffle gnocchi, sage, cherry tomato vinaigrette, baby spinach
Paired with Audrey Wilkinson Winemaker's Selection Tempranillo

Dessert

Panna cotta trio of mango, vanilla and raspberry with fresh berries and lemon balm [GF, V]
Paired with Audrey Wilkinson Dessert Semillon

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