



New Year's Eve

5-COURSE DINING EXPERIENCE

1ST COURSE

Scorched Ōra King salmon, salmon caviar, pickled ginger, shallot, lime caviar with yuzu and smoked shoyu, scallion oil, tempura shiso, nori powder

2ND COURSE

Baked QLD scallop, sea urchin butter, daikon, baby shoots, scorched ginger and greens

3RD COURSE

14 Day dry aged duck breast, lacquered in a liquorice glaze, ballotine of confit leg and foie gras en croûte, apple compôte, burnt calvados jus gras

4TH COURSE

King River Wagyu 9+ fillet cooked over charcoal, pine needles and hay, smoked potato purée, miso braised shallot, burnt eggplant purée, sauce bordelaise

5TH COURSE

Champagne, strawberry and elderflower jelly, lime chiboust, strawberry and basil seed consommé

Petit Four - Chocolate bon bon



BEVERAGES

NV Moët & Chandon Impérial *Brut*, FRA

Craggy Range 'Te Muna Road' *Sauvignon Blanc*, Martinborough, NZ

AIX Rosé, Provence, FRA

Lake Hayes *Pinot Noir*, Central Otago, NZ

COCKTAILS

MIDNIGHT EXPRESS-O

Tia Maria, Belvedere Pure, LB Coffee Cold Press

SPICY NEW YEAR MARGARITA

Corazón Tequila, Ancho Reyes Verde, Pineapple, Lime, Agave

NEW YEAR NEW MOJITO

Bacardi Carta Blanca, Pandan + Mint Cordial, Soda

BEERS

Asahi Super Dry

4 Pines Pacific Ale

Peroni 3.5

SPIRITS AND MIXERS

Belvedere Vodka

Bombay Sapphire Gin

Bacardi Ocho Rum

Sailor Jerry Rum

Naked Malt Scotch

Buffalo Trace Bourbon

Corazón Tequila

Mocktails, soft drinks and juice available