

Men Years Eve foiree

SERVED INDIVIDUAL | 5PM - 7PM | \$129 PP

Welcome cocktail from the aperitif trolley

Freshly shucked Oysters, tomato water, finger lime, lovage Duck Bay, Tasmania Spanner Crab, betel leaf, nahm jim, watermelon, coconut, kaffir lime Tanglewood sourdough, whipped butter, Mt. Zero olive oil

Coral Trout reef fish crudo, grapefruit, pickled fennel, fingerlime

Wagyu Striploin, potato gratin, Café de Paris butter, seasonal greens

Single origin dark chocolate & mulberries cheesecake

Menu items are subject to change based on availability and at the culinary team's discretion