



# NYE 2020 MENU



\$149PP | GLASS OF MOËT ON ARRIVAL

## ANTIPASTI TO SHARE

**ROSEMARY & SEASALT ALMONDS**

**SYDNEY ROCK OYSTERS**

served natural with red wine mignonette

**TUNA CARPACCIO**

lemon dressing, pistachio, carasau bread (df)

**ROSEMARY & GARLIC FOCACCIA**

olives & confit tomatoes

**HAND-TIED BURRATA & PROSCIUTTO SAN DANIEL**

sun-dried tomato pesto

## SECONDI

**TAGLIOLINI RIVIERA**

prawns, crab & squid with cherry tomatoes aglio & olio (df)

**GNOCCHI AI FUNGHI**

truffle cream, mushrooms, pecorino, sage (v)

**SEARED ATLANTIC SALMON**

salsa verde cauliflower puree & charred asparagus (gf)

**GRILLED WAGYU SCOTCH FILLET**

truffle butter & charred broccolini

*Served alongside*

roasted rosemary chat potatoes

beetroot & rocket salad, walnuts, crumbed feta, honey & cherry vinaigrette

## DOLCE TO SHARE

**MINI CANNOLI**

ricotta & chocolate filled served with orange curd

**TIRAMISU**

cocoa, coffee, liqueur

*Salt  
Meats  
Cheese.*