New Years Eve Tasting Menu $89
*add optional wine pairings +$49

1st course
Legume Salad | charred leek, shaved farm beet, blood orange, poached carrot, fennel puree
*paired with Moet and Chandon Imperial Brut NV

2nd course
Scallop Ceviche | shaved radish, cucumber caviar, avocado mousse, red endive, frisee, citrus puree
*paired with 2017 Dog Point Sauvignon Blanc, Marlboro, NZ

3rd course
Beer Brined Lockhart Quail | sage lemon stuffing, Israeli couscous, mint yoghurt, red pepper & hazelnut, fried basil
Or
Cast Iron Seared Filet Mignon | seared foie gras, sauteed winter greens, potato rosti, fried carrot, caraway hollandaise, red wine reduction
*paired with 2015 Bogle Phantom (Meritage)

4th course
Baked Alaska | house-made gelato, farm egg meringue
*paired with Graham's 10 Year Tawny Port