

NEW YEARS EVE 2025 \ SAMPLE MENU

RAW BEEF TARTLET, nduja, bresaola, radish

WHITE ANCHOVY, piparra, olive, lemon

ARS ITALICA ROYAL OSCIETRA CAVIAR BUMP

WOOD-FIRED MOLASSES SOURDOUGH, whipped valserena cultured salted butter

RAW TUNA, italian xo, chilli, pickled vegetables, pinenut

RAVIOLI, roasted garlic, honey, potato, pecorino,
ricotta di bufala, prosciutto di parma

PORCHETTA, broccolini verde, kohlrabi, black garlic

RADICCHIO SALAD, apple, hazelnut, dijon dressing

TOMATO, nectarine, burnt vanilla

LEMON TART

TRISTAN REBBETTES
EXECUTIVE CHEF

2025

Sample menu - adjustments may occur based on seasonal supply.

We endeavour to accommodate dietary requirements and food allergies, however cannot guarantee against traces of allergens.

NEW YEARS EVE WINE PAIRING \ SAMPLE

2015 DOM PÉRIGNON
champagne, france

2023 VILLA RAIANO FIANO DI AVELLINO
campania, italy

2018 LETHBRIDGE 'ALLEGRA' CHARDONNAY
geelong, australia

2020 ALBINO ROCCA BARBERA D'ALBA SUPERIORE GEPIN
piemonte, italy

2017 DE BORTOLI 'NOBLE ONE' BOTRYTIS SEMILLON
riverina, australia

2025

Wine pairing is charged separately at \$220 per person

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