

NEW YEARS EVE 2022

First Seating 158 per person (530pm - 630pm)

Second Seating 178 per person (730pm onwards)

 Lacto-Ovo Vegetarian  **opt** L/O Vegetarian Option  Gluten-free  Keto-Friendly

Some selections are subject to change based on availability of ingredients.

AMUSE *Served Individually*

SMOKED SALMON Potato Cracker, Crème Fraiche, Cucumber, Dill, Oscietra Caviar



FIRST *Choice Of*

ROOT VEGETABLE CONSOMMÉ   Ricotta Dumplings, Sage, Black Winter Truffle


POACHED PEAR & ANCIENT GRAIN SALAD   Bulgur Wheat, Freekeh, Feta, Pistachio, Pomegranate, Mint

BURRATA   Marinated Cherry Tomatoes, Pumpkin Seed Pesto, Oregano



SCALLOP & HAMACHI TARTARE   Ajo Blanco, Marcona Almonds, Pickled Grape, Avruga Caviar


FREMANTLE OCTOPUS   "Alla Siciliana", Stracciatella, Green Olive, Caper Leaf, Basil



ARTEMIS BEEF TARTARE  **opt**  **opt** Caper, Cornichons, Quail Egg, Toasted Sourdough


BOSTON LOBSTER TAIL  Carrot Purée, Escabeche Vegetables, Harissa Beurre Blanc

SECOND *Choice Of*

SPICED LENTIL FRITTER   Tahini, Red Cabbage, Barberries, Vegan Aioli, served with Beetroot Tartare

PUMPKIN AGNOLOTTI  Japanese Kabocha, Almond, Parmigiano Reggiano, Black Winter Truffle

BLACK COD   **opt** Seaweed Crushed Potatoes, Barba dei Frati, Vichyssoise Velouté, Ikura Caviar

CHICKEN BREAST  "Chicken & Pumpkin Stuffing" Crushed Brussel Sprouts, Candied Chestnuts, Armagnac Jus

IBERICO PORK CHOP  280g Jerusalem Artichoke Puree, Baby Kale, Pickled Quince, Pork Jus

MOROCCAN LAMB CHOPS Green Chermoula, Pomegranate Relish, Cauliflower Couscous

FULL BLOOD WAGYU STRIP 150g David Blackmore, Baby Romaine, Radish, House Vinaigrette



SHAREABLE FOR TWO

AUSTRALIAN F1 WAGYU "T-BONE" (**supp +\$28 per person**) 1.1kg MBS 6/7, served with Roasted Brussels Spouts


OPTIONAL SIDE DISHES

POTATO HASH  "Poutine", Crème Fraiche, Aged Comte, Turkey Gravy 18

ROASTED BRUSSELS SPROUTS   Smoked Bacon, Wholegrain Mustard Vinaigrette 18

CHOPPED GREEK SALAD    Cucumber, Tomato, Red Pepper, Oregano, Feta 14

THIRD *Choice Of*

CRÈME CARAMEL  Strawberry, Salted Almond, Amaretto, Rosemary

DARK CHOCOLATE TORTE   70% Guanaja Chocolate, Caramel, Mandarin Purée, Mascarpone Gelato

PISTACHIO SEMI-FREDDO   Attiki Honey, Raspberry Crèmeux, Kataifi Pastry

EXECUTIVE CHEF **OLIVER HYDE**
CHEF DE CUISINE **KEITH CHU**

GENERAL MANAGER **DANIELE TORDI**