New Year's Eve 2026

$140pp

DRINK ON ARRIVAL

Complimentary house bubbles or house beer

AMUSE-BOUCHE

Chicken polpette, capsicum coulis, tendrill & sour dough bread roll

0.76 KgCO2e

SHARING CHARCUTERIE

Proscuitto, bresaola, salami, smoked bocconcini, stuffed olives, cornichons, marinated vegetables, grissini and crackers

1.58 KgCO2e

TO START

Choose 1

KING FISH CRUDO (A)
Grape consommé, passionfruit, cucumber and watermelon radish
0.43 KgCO2e

CARPANO CAPRESE
Heritage tomato, lemon ricotta, caperberry and basil
0.32 KgCO2e

LAMB CUTLETS
Compressed melon, fetta, and mint jus
6.43 KgCO2e

FREMANTLE OCTOPUS (A)
Chargrilled, fresh puttanesca, avocado and chorizo
1.10 KgCO2e

TO ACCOMPANY

CRUNCHY BEAN SALAD
Ricotta, summer beans, almonds, sugar snaps sherry vinaigrette and honey
0.31 KgCO2e

FRIES
Rosemary salt and served with aioli
1.69 KgCO2e

TO SAVOUR

Choose 1

BEEF STRIPLOIN
Bearnaise, shallots and pepper corn sauce
18.69 KgCO2e

GOLD BAND SNAPPER (A)
Mussels (A), fine herbs, and pernod cream
1.50 KgCO2e

CANNELLONI
Ricotta, spinach, pine nuts and pesto
0.59 KgCO2e

TO FINISH

Choose 1

CLASSIC TIRAMISU
Mascarpone, coffee and amaretto
1.60 KgCO2e

AFFOGATO
Vanilla bean ice cream, hot espresso and Kahlua
1.87 KgCO2e

PANNACOTTA
Almond praline and coffee syrup
0.56 KgCO2e

SEAFOOD ORIGIN
A - Australian I - Imported M - Mixed

Our menu and kitchen contains multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However due to shared production and serving environment, we cannot guarantee the complete omission of such allergens or feeds which may cause intolerance. Please inform our team if you have a food allergy or intolerance.