

**NEW YEAR'S EVE  
SET MENU  
\$120PP**

Glass of Champagne on arrival

**AMUSE**

Surprise and delight from the kitchen

**ANTIPASTI**

**Stracciatella**, spring greens, onion flowers, sesame, sourdough

**Scallop crudo**, mandarin, guindillas, finger lime

**Grass-fed Beef Meatballs**, blistered tomato, oregano

**Chilli Fried Calamari**, 'bagna cauda', chilli oil, lemon

**SECONDI**

**Risotto**, Champagne, salmon caviar, chives

**Rigatoni**, charred courgette, preserved lemon, buffalo feta

**Market Fish**, white prawn ragù, leek, fennel, Pernod

**T-bone Steak**, 'bistecca alla fiorentina', garlic, rosemary, mint salsa verde

**CONTORNI**

**Rocket**, strawberry, aged balsamic, ricotta salata

**Potato Fries**, truffle, parmesan, aioli

**DOLCI**

**Tiramisu**, amaretto crumb, Valrhona cocoa

**Pannettone**, whipped panna cotta, raspberries, brandy snap

**ANDIAMO**