



New Year's Eve Set Menu

\$150pp

Glass of Mumm Grand Cordon

Entrees

Black tiger prawn cocktail, *marie rose, avocado, iceberg*

Burrata, *peas, broad beans, salsa verde, sourdough*

JSH classic beef tartare, *raw yolk, hot sauce, mustard, game chips*

~ Entrees followed by a palate cleanser ~

Second Course

Market fish, *petits pois a la Francasie, pancetta*

Free range chicken breast, *miso beurre blanc, zucchini, pickled ginger*

Petit Eye Fillet (180g), *Canterbury Angus, grass fed only, Canterbury NZ*

Add on Oakey Angus Scotch (300g) \$20

Oakey Angus Reserve Beef, grain fed, Queensland, AU

Add on Carrara Sirloin (200g) \$65

Carrara Wagyu, grain fed only, Queensland, AU

Add on A5 Zen Oh (200g) \$100

Zen-Noh, grain fed only, Miyazaki, JP

Sides to Accompany

Truffle steak fries, parmesan / Seasonal green vegetables / Roof top greens

Dessert

Manjari Chocolate Torte, *caramelised white chocolate ganache, Kahlua toffee, honeycomb*

Mandarin Panna Cotta, *carrot & nutmeg chutney, mandarin sorbet*

Selection of Local and European Cheese, *quince, fresh fruit, crackers*