

Happy New Year!

\$99 per guest

FIRST COURSE

SALT BAKED BEET SALAD GF/DF

local beetroot marinated in Concord grape vinaigrette. Served with quinoa salad, fresh blackberries and shaved foie gras

or

PRAWN COCKTAIL GF/DF

lightly poached Argentinian prawns, pickled celery and horseradish, Calamansi vinaigrette, chili puffed crisps

SECOND COURSE

BEEF FILLET

crispy fried crab cake, potato puree, nduja creamed greens, truffled hollandaise and watercress

or

MAESTROS BOUILLABAISSE GF/N

prawns, scallops, mussels and cod steeped in a rich romesco style broth with Marcona almonds and chorizo. Served with local vegetables

DESSERT

CHOCOLATE HAZELNUT OBSESSION

gianduja crème, airy matcha sponge, Angostura bitter pearls, smoked ganache

GF - gluten free

DF - dairy free

N - contains nuts