



NEW YEARS EVE | 5 COURSE MENU \$159PP

ADD WINE PAIRING \$65PP

FOIE GRAS ROYALE

Port Wine | Parmesan

OR

SMOKED EGGPLANT & TAHINI ^V

Oil Caviar | Crispy Sourdough

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BEEF CARPACCIO ^{NF}

Truffle | Stracciatella | Smoked Egg Yolk |

Brioche Crumb | Lemon Oil

OR

BEET CARPACCIO ^{GF V}

Truffle | Smoked Chickpea | Brioche Crumb | Lemon Dill

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SCALLOP ^{GF NF}

Prosecco and Parmigiano Risotto | Preserved Lemon |
Caviar

OR

CAULIFLOWER ^{GF V}

Prosecco | Cauliflower Risotto | Preserved Lemon |
Lemon Caviar

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INTERMEZZO

Green Apple & Ginger Granita ^V

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BISON ROSSINI ^{GF NF}

Alberta Bison Tenderloin | Seared Foie Gras |

Barolo Sauce | Creamy Polenta

OR

MUSHROOM ROSSINI ^{GF V}

Truffle | Smoked Chickpea | Brioche Crumb | Lemon Dill

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CHOCOLATE HAZELNUT 'CAPPUCINO' ^{VEG}

Dark Chocolate Crema | Gianduja Mousse |

Espresso Gel | Vanilla Chantilly | Hazelnut Praline

OR

CITRUS DUO ^{GF V}

Lemon | Lime | Berry Coulis

V - Vegan / VEG - Vegetarian / GF - Gluten Free / NF - Nut Free / DF - Dairy Free
Please advise your server of any dietary concerns as not all ingredients may be included
in the menu descriptions.

All of our menu items are regionally sourced, where possible. Our Seafood is caught using
sustainable methods. Prices are exclusive of taxes and gratuities. An 18% gratuity is added
to parties of 8 or more.