

NEW YEAR'S EVE

NYE Menu with Wine Pairing \$270

CANAPÈS

Ocean Trout Blini

Sour Cream + Caviar + Dill

Beetroot + Persian Feta

Red Basil + Buckwheat Tartlet

NV G.H. Mumm 'Le Rose', Reims, Champagne, France

ANTIPASTI

San Danielle Prosciutto

White Nectarine + Whipped Lemon Ricotta + Burnt Honey

2019 Kir Gianni Assyrtiko, Amyndeon, Greece

PASTA

Handmade Fresh Canpanelle

Wild Mushroom Ragu + Aired Stracciatella

2017 Unico Zelo 'River Sand' Fiano, Riverland, SA

PESCE SPADA

Coriander Crusted Swordfish 'Salmoriglio'

Preserved Lemon + Garlic + Parsley + Oregano + EVO Oil+ Zucchini Flower

2020 Craggy Range 'Estate' Pinot Noir, Martinborough, New Zealand

MANZO

Rose Mallee Wagyu Sirloin

Caramelised Onion + Young Leek + Cabernet Sauvignon

2018 Leeuwin Estate 'Art Series

' Cabernet Sauvignon, WA

DOLCE

Valrhona Chocolate Marquise

Espresso + Pistachio + Vanilla + Caramel Gelato

2007 Isole e Olena 'Vin Santo del Chianti Classico', Tuscany, Italy

SANTINI