



## NEW YEAR'S EVE DINNER

31<sup>st</sup> December 2020

### FIRST COURSE

Boston lobster salad with avocado and salmon roe with lemon dressing

### SECOND COURSE

Pan-seared Foie gras served with toast topped with chestnut pure, Marsala wine baby pear, morello cherry and pomegranate drizzling

### THIRD COURSE

Cold truffle-scented capellini pasta topped with oscietra caviar and sea urchin

### FOURTH COURSE

Grilled Mediterranean wild sea bream fillet with sauté Broccoli and carrot pure

### FIFTH COURSE

Traditional good luck dish of pork cotechino, served with brown lentils stew

### DESSERT

Mango and strawberry parfait, glazed pineapple in tamarind sauce.

Includes a glass of Berlucchi 61 Rose, Fanciocorta DOCG

1<sup>st</sup> Seating | 5.30pm - 7.45pm | \$148++ per person

2<sup>nd</sup> Seating | 8pm - Late | \$168++ per person

Prices are subject to 10% service and 7% GST.