
NEW YEAR'S EVE MENU 2017



↓ ON ARRIVAL

Glass of Champagne Taittinger NV Cuvée

Crispy salmon skin, dill emulsion, beetroot cured salmon roe

Barramundi brandade croquette, preserved lemon aioli

↓ MENU

Cold smoked Hervey Bay queen scallop tartar, buttermilk, apple, shiso

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Queensland king prawns, chilli, black garlic, vadouvan butter

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Seared yellowfin tuna, glazed Chinese greens, fermented shiitake, kombu

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Yoghurt parfait, blood plum confit, almond cream, Davidsons plum meringue

\$120 per person