

NYE 2025

CELEBRATE IN STYLE

THIS YEAR

OFFERING TWO SITTINGS



EARLY BIRDS

**BOOK BETWEEN
4.45 AND 6.15PM**

FOR A 2 HOUR SITTING

2 COURSE \$75 OR 3 COURSE \$95

3 COURSE BAMBINI MENU \$40

NIGHT OWLS

SEATING FROM 7.15PM

3 COURSES \$105

THE MENU

WE INVITE YOU TO MAKE YOUR MENU SELECTION ON THE NIGHT

HALF DOZEN ROCK OYTERS

PROSECCO & YUZU MIGNONETTE, CAVIAR, COLD PRESSED DILL OIL

CALABRIAN LAMB GNOCCHI

PULLED LAMB RAGU, PECORINO & TRUFFLE CREAM, LEMON PANGRATTATTO

BURRATTA

ON WOOD FIRE PIZZETTE, OX HEART TOMATO,
BLACK OLIVE CRUMB, BASIL OIL

VEAL SALTIMBOCCA

DOLCE GORGONZOLA & MARSCAPONE CREAM SAUCE
BLACK GARLIC ROASTED ROSEMARY POTATOES, BROCCOLINI
PRESERVED LEMON & WALNUT GREMOLATA

MARKET FISH OF THE DAY

PEPPERBERRY, MACADAMIA & PRESERVED LEMON CRUST
BEETROOT PUREE, SESAME & CARAWAY HEIRLOOM CARROTS

PORCINI MUSHROOM RISOTTO

DUXELLES OF WILD MUSHROOM WITH CAVOLA NERO CRISPS,
WHIPPED GOATS CHEESE, PARMESAN & BLACK PEPPER WAFERS

DARK CHOCOLATE BROWNIE,

MACADAMIA GANACHE, WILD BERRY MARSCAPONE

VENETIAN TIRAMISU

WITH SWEET MARSALA, BISCOTTI