

\$75pp

NYE

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by

CURTIS STONE  
EVENTS



### Antipasto

Local olives, roasted garlic, rosemary, lemon  
Fennel seed lavosh  
Whipped cod roe, Buxton trout caviar  
Yarra Valley Dairy Black Savourine cheese  
Spinach and feta empanadas  
Charcuterie selection, stone ground mustard,  
piccalilli

*v/vg/df/gf*

*v/df*

*df*

*v/gf*

*v*

*df*

### Main course

Baked snapper, wakame butter, wild greens  
Slow roasted lamb shoulder  
Panzanella salad, burrata  
Kipfler potato salad, wild roquette pesto, capers

*gf*

*df/gf*

*v*

*v/gf*

### Add on dessert \$8pp

Chocolate fondant, whey caramel, orange cream,  
summer berries

*v*