RESTAURANT

II·II·VI

NEW YEAR'S EVE

Thursday 31 December

SEVEN COURSES · $175 PP

Matched Wine Pairing +$105 pp

I

House Wood-Fired Bread

(to share)

II

Oscietra Caviar 10g

Crème Fraîche, Chives, Wood-Fired Bread Crisp

(to share)

III

Sydney Rock Oysters (2pcs)

Mignonette, Cucumber Jelly

Mathilde Savoye Blanc de Meunier B22

IV

Glacier 51 Toothfish

Lemon & Caper Butter, Ikura, Ice Plant

2023 Patrick Sullivan 'Baw Baw Shire' Chardonnay

V

Duck Breast

Orange-Cognac Sauce, Celeriac Purée, Apple & Fennel Compote

2022 Mathilde Savoye Coteaux Champenois Rouge

VI

Westholme Wagyu Striploin MB4-5

Burnt Onion Purée, Red Wine Jus

Château Queyron Pindefleurs 'Le Jardin' St. Émilion

(served with House Salad to share)

VII

Chocolate Mousse

NV Stonegarden Fortified Muscat Field Blend No.1

Kindly be advised that no modification is available for this menu.