

NEW YEARS EVE

AT THE DINING ROOM

DINING

Spanner Crab, Avocado Mousse Tartlet

Hiramasa Kingfish, New Season Tomatoes, Strawberry Balsamic

Scampi Raviolo, Golden Squash, Bisque Emulsion

Dry Aged Duck Breast, Beetroot, Rhubarb, Olive

Vanilla Custard Tart, Macerated Cherries

Petit Four

ENHANCE YOUR DINING EXPERIENCE

Giaveri Siberian Caviar 15g/30g/50g \$59/\$99/\$160

Served with bilinis, crème fraîche and chives

or

6/12 oysters \$42/\$84 Natural or Kilpatrick

BEVERAGES

2009 Dom Perignon \$590

Lindenderry Estate Wine Pairing \$75pp

The Dining Room's complete Wine List will be available