NEW YEAR'S EVE

$175 per person | Dining Experience

SUL TAVOLO | ON THE TABLE

Oliva | Mixed marinated olives from Mt Zero, Grampians, Victoria, citrus & star anise

Pane | Warm milk brioche served with whipped beef marrow butter

Ostriche (A)

Natural — Served with Yarra salmon caviar *$6.5ea*

Wood roasted 'Kilpatrick' — Finished with truffle butter, guanciale and golden pangrattato *$7ea*

CICCHETTI | SNACK

Beetroot Tartlet | Delicate Beetroot tartlet with whipped Meredith Dairy Goats curd, candied walnuts, white balsamic pearls and chervil

PICCOLI PIATTI | SMALL PLATES

Tagliatelle Di Calamari | Fine ribbons of calamari (A) with almond miso emulsion, wild fennel and citrus

Stracciatella | Heirloom tomatoes, basil oil, preserved lemon and smoked almonds

Add House-cured Duck Prosciutto +$8

PRIMI | PASTA

Raviolo Al Granchio | Handcrafted raviolo filled with blue swimmer crab (A), champagne beurre blanc, caviar and chives

SECONDI | MAIN COURSE

Costata Di Manzo | Charcoal-grilled 200g Sir Harry flank steak with glazed cipollini onions, charred radicchio, cavolo nero and amarone jus

Served with grilled confit garlic Broccolini, chilli, lemon and toasted macadamia

DOLCE | DESSERT

Coconut, Mandarin & Popping Candy| A refreshing coconut and mandarin popsicle finished with popping candy

Lime & Mango | A tropical composition of lime, mango and delicate seasonal elements

LA VÈTTA