

AQUITAINE

NYE 2021 LATE SITTING

seating times from 8:30pm – stay until midnight

Degustation Menu | \$175

Duck Liver Gougers

Port jelly

Tomato Carpaccio *GF/DF*

Green pepper puree, dehydrated cherry tomatoes,
smoked Cherokee concentrate

Clear Water Scallops *GFO*

Celeriac, grilled foie gras, morello cherry gel,
burnt ciabatta

Apple and Lychee Sorbet *GF/DF*

Ora King Salmon Terrine *GF*

Candied fennel, almond foam

Wagyu Beef Brisket de Bourguignon *GFO*

Field mushroom, fried polenta, fried kale

Peanut Butter Ice Cream

Chocolate tuile, peanut brittle, salted caramel

**please note dietaries as listed each dish, excluding parts of dishes may be possible
however there will be no substitute dishes available due to specific dietary requests.*

Please contact us in advance to confirm specific dietary requirements if not noted on menu.