

AQUITAINE

NYE 2022 LATE SITTING

seating times from 8:30pm – stay until midnight

Degustation Menu | \$175

Smoked Oysters *GF / DF*

mushroom and roma tomato vinaigrette
diced wakame, shiso

Mousseline of Ora King Salmon *GFO*

citrus and herbs, sous-vide tiger prawns, bisque sauce,
salmon roe, fresh diced green tomatoes,
squid ink ciabatta, frizee salad

Black Onyx Carpaccio *GF / DFO*

charred leeks, romesco, white truffled crème fraîche,
red elk

Seared Brisbane Valley Quail *GF*

celeriac puree, radicchio,
grilled quince and candied walnut salad, amaranth

Sous- Vide Lamb Saddle *GF*

chestnut purée, baby parsnip and carrots, maple jus

Sweet Potato Milfoil *GFO*

sweet potato espuma, dark chocolate soil,
honey and caraway ice cream, lemon balm

**please note dietaries as listed each dish, excluding parts of dishes may be possible if advised in advance 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.