

AQUITAINÉ

New Year Eve Dinner 2018 – Late Sitting

Seating starting from 8:30pm – until midnight fireworks show

6 Course Degustation \$175pp

includes a glass of premium French Champagne on arrival

Duck liver gougere

port jelly

Seared swordfish *GF/DF*

black garlic, onion rings, samphire, burnt wagyu dressing

Fried quail *DF*

French coleslaw, tarragon

Pork belly *GFO*

blood sausage, caramelized apple, gingerbread

5+ Wagyu sirloin *GFO*

field mushroom pâté, shallot, baby leek

Lemon curd

pistachio & fennel shortbread crumb, honey & caraway ice cream, meringue

***Please note dietaries listed for each dish, excluding parts of dishes may be possible,
there will be no substitute dishes made for dietary requirements**