



New Year's Eve ~ 2016

amuse bouche

Smoked heirloom tomato sorbet, trout roe, bergamot

first course

Yabby ceviche, desert lime cream, ponzu jelly, sorrel, tonburi,  
pork cracker

second course

Roast duck, shaved fennel, fermented soya bean,  
juniper and morel salt

main course

Braised lamb belly, lamb neck and labna marinated lamb cutlet,  
pea, mint, sugar snap, nasturtium

artisan cheese

Holy Goat 'La Luna' ~ Sutton Grange, Central VIC  
goat milk, white mould, soft

*with our own lavosh, fresh fig and Uncle Steve's honeycomb*

dessert

Strawberries, caramelised balsamic, panna cotta, milk sorbet,  
white chocolate

\$112 per guest