

# New Years Eve 2021

## MENU

wild lemon aspen & local scallop ceviche,  
kohlrabi cucumber, julatten honey

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morganbury grain fed beef carpaccio, burrata,  
pomegranate, potato focaccia crostini

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butter poached coral trout, smoked clam broth,  
braised fennel, wakame, flying fish roe

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white peach bellini

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sous vide duck breast and crispy duck leg  
croquette, chocroute puree, duck fat kiplers  
potatoes, tableland figs, speck & shallot jam

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daintree estates chocolate, coconut  
mousse, tableland mango sorbet,  
wondaree macadamia streusel