



WINTERGARDEN

New Years Eve

Executive Chef Konstantin Putkin has created a feast to remember, inspired by Modern European cuisine using the best Australian ingredients.

Served with a glass of Taittinger Champagne

Sonoma sourdough, fermented honey butter

Chef's snacks

Tajima Wagyu carpaccio, shiitake & walnut pesto, saltbush

Miso-cured Glacier 51 toothfish, lemon myrtle beurre blanc, fennel

Roasted Mandalong Valley quail & foie gras pithivier, black truffle jus, pickled cherries
Served with truffle & duck fat mashed potatoes

Jerusalem artichoke ice cream, candied artichoke

Summer berry vacherin, Champagne sabayon, blackberry & cassis sorbet