

Dine at The Rocks

NYE 2023 MENU

Infinity sourdough roll, whipped butter and sun-dried tomato and olive tapenade

CHARCUTERIE PLATTER TO SHARE

Selection of cured meats, grilled vegetables guindilla, balsamic onions and grissini

FIRST COURSE

King fish crudo, caperberry, fermented chilli, smoked mayonnaise and avruga caviar

SECOND COURSE

Wagyu bresaola, buffalo ricotta, wasabi, pickles and linseed cracker

THIRD COURSE (ALTERNATE SERVE)

Char-grilled 250g Pinnacle beef tenderloin, butternut pumpkin puree, brussels sprouts, mushrooms and jus

Pan-roasted Humpty Doo barramundi fillet, pea puree, summer vegetables, lobster ravioli and shellfish emulsion

FOURTH COURSE

Choux pastry with cocoa crisp, yuzu cream, hazelnut and dark chocolate crispy layer, blackberry jam milk chocolate ganache, decorated with dark chocolate

CHEESE PLATTER TO SHARE

Selection of local and international cheeses with crackers, muscatels and quince paste

Roquefort Papillion (France), Pyengana clothbound Cheddar (Tasmania),
Brique Dauffnois double cream (France)