



Dine at The Rocks

NYE 2023 MENU

Infinity sourdough bread 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 Dauffinois double cream (France)

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NYE 2023 BEVERAGE PACKAGE

Glass of French champagne on arrival
Piper Heidsieck Cuvee Brut FR

SPARKLING

Lark Hill Blanc de Blanc Canberra, NSW
Piccini Prosecco Rose, Tuscany, IT

WHITE WINE

Te Mata 'Cape Crest' Sauvignon Blanc Hawkes Bay, NZ
Henschke 'Innes Vineyard' Pinot Gris Adelaide Hills, SA
Giant Steps 'Yarra Valley' Chardonnay Yarra Valley VIC

ROSÉ

Provence Cotes De Provence Rosé Provence, FR

RED WINE

Stonier Pinot Noir Mornington Peninsula, VIC
Bowen Estate Cabernet Sauvignon Coonawarra, SA
Brokenwood Hunter Shiraz, Hunter Valley, NSW

HOUSE SELECTION BEER & SOFT DRINKS

150 Lashes (Pale Ale), Sydney / James Squire 'Orchard Crush' (Apple Cider) / James Squire Zero % /
James Boag (Premium Light), TAS / Peroni (Lager), Italy
Coke / Coke Zero / Sprite / Dry Ginger Ale / Orange Juice / Apple Juice / Pineapple Juice /
Sparkling Water