



# New Year's Eve 2026

## 365 pp

### Canapes served on arrival

Buttermilk Blini + Egg Yolk Jam + Oscietra Caviar (nf) I

Shark Bay Blue Swimmer Crabmeat + Cucumber Tart +  
Yarra Valley Trout Caviar (gf, nf) A

*As per our Italian tradition, Sala homemade bread  
serving with pugliese extra virgin olive oil*

### Antipasti to share

Fresh Seafood Platter of Shucked Oysters +  
Moreton Bay Bugs + Qld Tiger Prawns + Lemon +  
Condiments (gf, df, nf) A

Prosciutto di San Danielle + Pickled Rock Melon +  
Honey (nf,gf)

Burrata + Marinated Peaches + Mint + EVO (nf, gf)

### Main to share

Grilled Mooloolaba Swordfish + Puttanesca (gf, nf) A

Butterflied Spatchcock Chicken + Baby Artichokes +  
Salmoriglio + Jus (df, gf, nf)

Slow Cooked Tajima Wagyu MBS6+ Inside Skirt Steak +  
Oberon Pine Mushroom Ketchup + Jus (gf, nf, df)

*Mains served with Ramarro Farm Salad &  
Preserved Lemon Kipfler Potatoes*

### Dessert

Celebration of the Aussie Mango (gf, nf)

Country of Origin Labelling: A - Australian M - Mixed Origin I - Imported  
Gluten Free (gf), Dairy Free (df), Vegetarian (v)  
Menu may be subject to minor seasonal amendments.



# New Year's Eve 2026

365 pp

## Vegetarian

### Canapes served on arrival

Buttermilk Blini + Egg Yolk Jam + Oscietra Caviar (nf) I

Giardinera + Cucumber Tart +  
Yarra Valley Trout Caviar (gf, nf) A

*As per our Italian tradition, Sala homemade bread  
serving with pugliese extra virgin olive oil*

### Antipasti

Battered Pumpkin Flowers + Monterosa Tomatoes +  
Bush Rocket + Belei Lambrusco Balsamic (df, nf)

### Main

Agnolotti + Eggplant Parmigiana + Parmesan +  
Semi-Dried Tomato Salsa + Pinenuts (v)

### Dessert

Celebration of the Aussie Mango (gf, nf)

*Country of Origin Labelling: A - Australian M - Mixed Origin I - Imported  
Gluten Free (gf), Dairy Free (df), Vegetarian (v)  
Menu may be subject to minor seasonal amendments.*