



3 Source Finner

31 Dec 2023, Sunday | 6:00 pm – 10:00 pm \$78.00 ++ per pax

Amuse

Kingfish Ceviche

Coconut, lime, avocado, pickled chilli

Tomato Gazpacho 🕢 Cucumber, charred pepper, basil

Starter

Seared Scallops

Corn textures, crispy parma, chermoula butter

Beef Tartare Tartlets

Marinated raw hand cut beef,mushroom duxelle, mini savory tartlets, lemon yogurt, caviar

Salt Baked Kumara 🗑

Served with black garlic puree, wilted greens, fried shallots, saffron yogurt and finished with manuka truffle honey

Main

Pan Seared Cod

Heirloom carrot, herb oil, confit potatoes, champagne caviar cream

Grilled Argentinian Sirloin

Smoked pepper espuma, pommes puree, pea melange salad, garlic chips

Charred Cauliflower Steak 🚱

Dukka, hummus, cranberries, chimichurri

Dessert

Eton Mess by William Campbell

Meringue, lemon, wild fruit & berry textures

Yoghurt Parfait 😼

Vanilla yoghurt, passion fruit,granola, wild berries

Free-flow Drinks Package | 7:00 pm - 9:00 pm

Silver - \$60++

Outback Jack Shiraz, Outback Jack Merlot, Outback Jack Sauvignon Blanc, Outback Jack Chardonnay, Draught Beer

Gold - S90++

Silver package + Rosatello Rose Prosecco, Bolla Prosecco

Platinum - \$180++

Silver and Gold packages + Taittinger Brut Champagne

*Complimentary Access to our New Year's Eve Countdown Party Extravaganza for those dining at Food Exchange and Winestone

Prices are subject to prevailing government taxes & a 10% servic charge for dine-in only.