



J A R D I N G R I L L

NEW YEAR'S EVE

VEGETARIAN 8-COURSE DEGUSTATION DINNER

\$149 per person

Amuse bouche

Shot of strawberry soup, pepper and basil foam

Carrot tartare, apple, horseradish, Dijon mustard,
sunflower seeds, cornichon, spicy carrot dressing

Caramelised shallot, puff pastry, roquette leaves,
summer cherry, port wine reduction

Wood fire grilled eggplant, saffron rice, green chimichurri,
golden sultanas, almonds, yoghurt

Lemon and sea salt sorbet

Over the moon triple cream brie, poached pear and oat cracker

Poached summer cherry, wild hibiscus, rosemary meringue,
rosemary powder and lemon ice cream

RESERVATIONS ESSENTIAL