

M E N U

NEW YEARS EVE FIRST SITTING



matching wines available \$70pp

*NV Domaine Berthet-Bondet Cave Des Niece
Crémant Du Jura, Jura FR*

CHERRY MOON MALT SOURDOUGH

St David's cultured butter

SYDNEY ROCK OYSTERS

natural, eschalot vinaigrette & Mary's hot sauce

TORTILLA

spanner crab, bottarga & salmon roe

TATHRA PLACE DUCK LIVER PARFAIT

pickles & Cherry Moon sourdough toast

UNDERGROUND SALAD

red & white witlof, Berry Creek Buffalo Blue,
macadamia & tangelo

LOCAL FLATHEAD

roast tomato & zucchini

DRY AGED TATHRA PLACE DUCK BREAST

roasted crown, confit leg, cherries

ROTISSERIE PUMPKIN

fennel, reggiano & watercress

served with

LEAF SALAD

SWEETCORN

caciocavallo, sour cream, sage & thyme

DUCK FAT PAVE

BOMBE ALASKA

chocolate, hazelnuts, blood orange & mezcal

MILLE FEUILLE

davidson plum & bramble jam



— *Get Fat* —

Menu is subject to seasonal changes
A discretionary service gratuity of 10% is added to all tables of 8 or more
Please note all payments made via credit/debit card will incur a surcharge