

HARVEST

RESTAURANT & BAR

Wine pairing available \$55

new year's eve

Sydney Rock Oyster Quartet

Natural | Finger lime pearls & native herb mignonette, seaweed essence |
Shallot & chardonnay dressing, dill | Kilpatrick style

Louis Roederer NV Champagne

Tempura Zucchini Flower

Whipped ricotta | Roasted sweet potato velouté | Native herbs | Herb oil

Craggy Range 2024 Single Vineyard Chardonnay

Premium Tomahawk Grazing Experience

MB3+ Wagyu Tomahawk | Slow-roasted chicken Florentine | Herb & garlic kipfler
potatoes | Charred broccolini | Vine-ripened tomatoes | House-made sauces

Penfolds 2019 St Henri Shiraz

Lime & Raspberry Crèmeux

Silken lime cheesecake | Dark chocolate crumble | Mango gel |
Raspberry sorbet | Seasonal berries | Native mint

De Bortoli Noble One Botrytis Semillon