ASCUA

New Years Eve Set Menu - $198pp

Toast to 2027 with a five-course set menu made for celebration

To Start • Glass of Howard Park Petit Jeté, or Barnes & Brown non-alcoholic Passionfruit Mojito

To Share • Wood-fired sesame Turkish bread
Sage brown butter, chives, smoked sea salt (VEG, GFO)

Amuse Bouche • Stirling Ranges Beef Tartare
Royal blue potato mille feuille, sous vide egg yolk, caviar (S, GF, I)

Entrée • Spice Cured Shark Bay Scallop
Passionfruit gel, blood orange, crispy Jamon crumb, coconut yuzu dressing (SH, GF, P, A)

Main Course • Margaret River Wagyu Sirloin (M5-M7)
Black garlic jam, confit parsnip, broccolini, peppercorn jus (GF)

Dessert • Dark Chocolate Torte
Candied hazelnut, raspberry coulis, salted caramel ice cream (VEG, N)

Vegetarian Option - $159pp

To Start • Glass of Howard Park Petit Jeté, or Barnes & Brown non-alcoholic Passionfruit Mojito

To Share • Wood-fired sesame Turkish bread
Sage brown butter, chives, smoked sea salt (VEG, GFO)

Amuse Bouche • Beetroot Tartare
Royal blue potato mille feuille, goat curd, red wine vinegar caviar (VEG, GF)

Entrée • La Delizia Burrata
Slow cooked red pepper and raisin chutney, confit garlic crostini (VEG)

Main Course • Roasted Cauliflower
Labneh, pomegranate seed, salsa Verde, fried onion
(VEG, GF)

Dessert • Dark Chocolate Torte
Candied hazelnut, raspberry coulis, salted caramel ice cream
(VEG, N)

VEG – Vegetarian N- Contains Nuts
S – Contains Seafood P – Contains Pork GF – Gluten free
A - Australian Seafood I - Imported Seafood SH – Contains shellfish GFO-Gluten Free Option