



New Years Eve Set Menu - \$185pp

Toast to 2026 with a five-course set menu made for celebration

To Start • Glass of Howard Park Petit Jeté Blanc de Blancs, or Lyres non-alcoholic Negroni spritz

To Share • Wood-fired sesame Turkish bread
Smoked tomato, olive and roast pepper butter (VEG, GFO)

Amuse Bouche • Crispy Fried Polenta
Goats cheese, basil pesto and black olive tapenade (VEG, N)

Entrée • Pan Seared Half Shell Scallop
Cauliflower purée, grapefruit and green peppercorn sauce (SH, G)

Main Course • Margaret River wagyu sirloin
Truffle celeriac puree, broccolini, black garlic jus (GF)

Dessert • Chocolate and Almond Torte
Miso ice cream, raspberry three ways; freeze dried, fresh and gel (VEG, N)

Vegetarian Option - \$150pp

To Start • Glass of Howard Park Petit Jeté Blanc de Blancs, or Lyres non-alcoholic Negroni spritz

To Share • Wood-fired sesame Turkish bread
Smoked tomato, olive and roast pepper butter (VEG, GFO)

Amuse Bouche • Beetroot tartare
Goats cheese, Pink Lady apple, hazelnut (VEG, N)

Entrée • Textures of Beetroot
Beetroot mouse with almonds, golden carpaccio, feta, crackers (VEG, GF)

Main Course • Chargrilled Broccoli
Sweet potato purée, pearl barley, chili crisps, toasted pepitas (VEG, GF)

Dessert • Chocolate and Almond Torte
Miso ice cream, raspberry three ways; freeze dried, fresh and gel (VEG, N)