

NEW YEAR'S EVE DINNER

UNDER THE STARS

Amuse-Bouche

Freshly shucked Australian Pacific oyster with
Champagne mignonette, finger lime pearls, cucumber,
lemon myrtle and micro herbs



Premium Oscietra caviar, warm confit kipfler potato, smoked crème
fraîche, chive oil, crispy potato wafer and native herbs



Butter-poached Queensland Moreton Bay bug, charred baby corn, sea
herbs, shellfish bisque, citrus beurre blanc and preserved lemon



Crispy-skinned line-caught Queensland reef fish, heirloom tomatoes,
basil consommé, zucchini flowers, tomato essence and extra virgin
olive oil



Roasted Margaret River duck breast, duck and foie gras croquette,
baby heritage turnips, pickled beetroot, black cherries and smoked
duck jus



Charcoal-grilled Full-Blood Wagyu sirloin (MB9+), celeriac purée,
wild forest mushrooms, black winter truffle, shallot confit, baby
spinach and rich bordelaise



Palate Cleanser

Cardamom leaf and roasted Queensland plum sorbet with Davidson
plum granita, finger lime and fresh island herbs



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Signature Dessert Experience

An interactive dessert celebrating the colours and
beauty of the reef

Valrhona chocolate coral, coconut mousse, tropical
mango, passionfruit crèmeux, macadamia sponge, lime
gel, yuzu pearls, raspberry textures and liquid nitrogen
coconut snow, finished tableside by your chef



Petit Fours

Served with freshly brewed coffee or premium tea

Champagne & strawberry macaron
Salted caramel truffle
Passionfruit pâte de fruit
Dark chocolate bonbon
Coconut Roché

