

EUREKA 89

ELEVATION

New Years Eve

VEGETARIAN MENU

TO BEGIN

Confit Beetroot Tartare

white bean emulsion, pie tee shell

Stracciatella Di Bufala

semi-dried tomato tapenade, puffed parmesan

TO SHARE

Seaweed Caviar

horseradish cream, pickled cucumber, buckwheat blini

FIRST ENTRÉE

Celeriac Mille-Feuille

aged Comte, toasted nori, whey

SECOND ENTRÉE

Roasted Pumpkin Agnolotti

gruyere, kombu butter, crème fraiche foam

MAIN COURSE

Cauliflower Wellington

truffled mushroom, kipfler potato, roasted onion jus

DESSERT

Michel Cluizel 75% Dark Chocolate Parfait

whiskey caramel, berry gastrique, Melbourne rooftop honey tuille

Menu subject to change.

Please speak to your host if you have any dietary requirements