

EUREKA 89

New Years Eve

VEGETARIAN MENU

31 December 2026

TO BEGIN

Smoked Pumpkin
horseradish crème, pumpkin seeds, nori tempura

Meredith Fetta Mousse
parmesan sable, fig jam, white balsamic

TO SHARE

Miso Eggplant
nori seaweed caviar, fried brioche, egg emulsion, pickled shallots

FIRST ENTREE

Stracciatella
Tomato fondue, confit cherry tomato, basil oil, olive pangrattato

SECOND ENTREE

Grilled Asparagus
norikoshi, verjuice beurre blanc, potato crème

MAIN COURSE

Celeriac Taleggio Pithivier
wild mushrooms, truffle sauce, black garlic

DESSERT

Champagne Parfait
prosecco jelly, freeze dried mandarin, yuzu curd

Please speak to staff regarding dietary requirements.
Menu is subject to change.