louis

NEW YEAR'S EVE FAVOURITES | 125PP

ENTRÉES • TO BEGIN

Brioche pull-apart rolls, chicken skin butter
Roasted half-shell scallop w/ caviar and champagne cream
Spanner crab salad w/ nectarine and cucumber

PLAT INTERMÉDIAIRE • IN BETWEEN

Lobster gemelli pasta, bisque butter & sungold tomato

PLATS PRINCIPAUX • MAINS

Wagyu scotch fillet w/ Paris mash & sauce bordelaise
Flounder and prawn mousseline, zucchini & champagne-finished sauce
Roasted oxheart tomato, pistachio and parmesan risotto

GARNITURES • SIDES

Asparagus almondine
Tossed butter lettuce salad

DESSERT

choice of one

Poached peach, white chocolate mousse, lemon verbena
Dark chocolate mousse

SPECIAL ADDITIONS

Wine pairing – four 100ml pours, matched to your menu	75pp
Sydney rock oysters – half dozen / dozen	39 / 72
Half Australian lobster with accompaniments	92