



New Year's eve \$62

2 course Meal with a signature cocktail on arrival

Mains

Celebration of Chicken

Sous vide glazed Chicken thigh with roots puree, liver wonton, honey carrots, charred onions & jus

Pink peppercorn Rib eye steak

250g steak with braised gourmet mushrooms, terin potatoes, shaved asparagus & jus

Market mushroom Pappardelle

Chardonnay mushrooms, garlic roma tomatoes, sage cream, pine nuts and parmesan

Baked barramundi W octopus

Barbeque octopus Skewer, chorizo crisp, sautéed garlic bok choy, shaved fennel salad with dill cream

Dessert

Strawberry Rhubarb panna cotta

Rhubarb compote, chocolate cake, basil, berry sorbet, Strawberry glee

Brule Pineapple

sous vide charred pineapple, custard, pineapple sorbet, wafers, & meringue

Berry Eton mess

Seasonal Berries, whipped vanilla mascarpone & strawberry sorbet



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Let us know your allergies or dietary requirements - we prepare carefully, but cross-contamination may occur.