



NEW YEAR'S EVE LATE MENU FROM 8PM

4 COURSE  
MENU

WITH

PROSECCO  
ON ARRIVAL


\$179 WINDOW TABLE

\$149 INDOOR TABLE

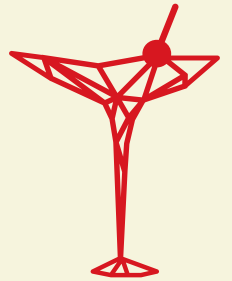


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HAPPY  
NEW  
YEAR  
2019



# TEATRO APERITIVO

## Truffle Mushroom Croquettes

*globe artichoke, jamon*

*house baked focaccia, black olive oil*

## NEW YEAR'S EVE MENU

### ENTRADA

*(a choice of)*

#### Josper Roasted Skewers

*scallops, octopus, chorizo*

#### Pan fried Chicken Oyster

*heirloom carrots, chamomile oil*

#### Turnip Mousse

*roasted wild mushroom, crispy enoki*

#### Teatro Steak Tartare

*bresaola*

### PRINCIPAL

*(a choice of)*

#### Lobster & Crab Ravioli

*Spring Bay mussels,*

*burnt cultured butter, thyme oil*

#### Traditional Cartoccio Barramundi Fillet

*kipfler potato, cherry tomato, olive*

#### Wood Fired Spatchcock

*mash potato, charred baby cos*

#### Traditional Braised Lamb Shoulder

*lentils baby beetroot, tarragon*

### DULCE

*(a choice of)*

#### Champagne Jelly

*fresh berries, elderflower sorbet*

#### White Chocolate Cremosissimo

*hazelnut ice cream, espresso granita*

#### Feliz Año Nuevo!

*in the true spirit of a Spanish New Year's Eve celebration*

*12 grapes & a glass of cava, served at midnight*

