

NYE 5 COURSE DEGUSTATION \$199pp

Wine pairing additional \$140pp (100ml)

SYDNEY ROCK OYSTER, preserved plum, cucumber, tomato water NV Veuve Clicquot, Reims, FRA \$35

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HIRAMASA KINGFISH, blood orange, avocado 2022 Clonakilla Riesling, Canberra, AUS \$24

PORK JOWL, preserved plum, macadamia, basil 2021 Yangarra Old Vine Grenache McLaren Vale, AUS \$24

SWORDFISH, blue swimmer crab, sweet corn, coriander 2017 Cloudy Bay Pinot Noir Marlborough, NZ \$29

or

22K GOLD GRAIN FED BEEF TENDERLOIN, heirloom tomato, beef jus

2020 Domaine Clarendon 'Sandown' Cabernet Sauvignon McLaren Vale, AU \$27

or

FULL BLOOD WAGYU FLANK, MB9+, preserved baby cucumber, jalapeno jus (additional \$20) 2021 Yangarra Old Vine Grenache McLaren Vale, AU \$22

CRÈME BRULEE, mango sorbet, coconut tuille 2016 Henschke Noble Semiillon Barossa Valley, AU \$23

or

CREAM CHEESECAKE, mugwort ice cream, perilla 2022 Mt. Horrock's 'Cordon Cut' Riesling Clare Valley, AU \$16

Suggested Wine Selection:

NV Veuve Clicquot 'Yellow Label' Brut, Reims, FRA \$200 2023 Penfolds Bin 51 Riesling Eden Valley, AUS \$115 2021 Shaw & Smith Shiraz Adelaide Hills, AUS \$140

A surcharge of 10% will apply on Sundays and 15% on public holidays.

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practises the responsible service of alcohol.