

# Christmas Day Sample Menu



\$155 PER PERSON | 3-Course SET MENU

## TO START

**Warm Ciabatta** seaweed butter

## ENTREE

**Tuna Ceviche**, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

**Beef Tataki**, ponzu, wasabi mayo, nashi pear, crispy garlic

**Roasted Butternut Ricotta Sesame Tortellini**, cashew nut, brandy raisin, sage V

## MAIN

**Roasted Pure South Scotch**, garlic puree, glemorata, baby onion, water cress, port Jus

**Catch of the Day**, scampi butter, salmon roe, mussels, burnt tomatoes, fennel

**Salt Baked Potato Gnocchi**, shiitake & oyster mushrooms, pine nuts, pecorino V

## SIDES TO SHARE

**Baby Cos Salad**, red radicchio, radish, chardonnay dressing

**Roasted Baby Potato**, duck fat, rosemary

## DESSERT

**Chocolate Ganache**, popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream

**Ginger Crème Brûlée**, almond praline, mix berries salsa, raspberry sorbet

**Chefs' Cheese Selections**, lavosh, honeycomb, pear & apple chutney

\*Please talk to our team if you have any food allergies or specific dietary requirements.



**Beast &  
Butterflies**  
RESTAURANT & BAR

# NEW YEAR EVE'S DINNER 2025 SAMPLE MENU

\$155 PER PERSON | 3-Course SET MENU

Includes a glass of bubbles on arrival

## TO START

**Warm Ciabatta** seaweed butter

## Amuse Bouche

## ENTREE

**Tuna Ceviche** pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil

**Miso Glazed Duck Breast**, soba noodle, bok choy, wasabi mayo, shichimi

**Roasted butternut Ricotta Sesame Tortellini**, cashew nut, brandy raisin, sage V

## MAIN

**Pure South Eye Fillet**, parsnip puree, baby onion, shiitake, truffle port jus

**Catch of the Day**, scampi butter, salmon roe, mussels, burnt tomatoes, fennel

**Salt Baked Potato Gnocchi**, shiitake & oyster mushrooms, pine nuts, pecorino

## SIDES TO SHARE

**Baby Cos Salad**, red radicchio, radish, chardonnay dressing

**Roasted Baby Potato**, duck fat, rosemary

## DESSERT

**Chocolate Ganache**, popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream

**Ginger Crème Brûlée**, almond praline, mix berries salsa, raspberry sorbet

**Chefs' Cheese Selections**, lavosh, honeycomb, pear & apple chutney

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