

ESCA

New Years Eve 2024

Canapes

King Prawn

Nduja | Gorgonzola | Goats Cheese | Caviar

Pork Bao Bun

Sweet Ssamjang | Pickled Cucumber | Dried Shallots

1st Course

Blue Eyed Cod

Chermoula | Roasted Corn Puree | Asparagus

2nd Course

Chicken Galantine

Jamon | Pistachio | Grape Chutney

3rd Course

Lobster Tail

Tagliatelle | Bisque | Xo Sauce

4th Course

Yakitori Wagyu MB5

Charred Cime di Rapa | Puffed Wild Rice

5th Course

Mascarpone Mousse

Coffee Crunch Gelato | Cocoa Crumb | Hazelnuts

\$220pp – 5 courses \$280 – with matched wines