



NYE

31 DECEMBER 2021

BAR 83

NYE MENU

SIGNATURE PACKAGE \$795 PP

PREMIUM PACKAGE \$990 PP

ON ARRIVAL

Sticky agave roasted nuts, smoked paprika

Warm marinated olives, lemon, garlic, rosemary

Sydney rock oyster, nashi pear, apple vinegar, dill oil, linaria
flower

APPETIZER

Siberian caviar (20g), horseradish crème fraiche, warm
crumpet

CANAPÉS

Kangaroo tartare, goat cheese, pinenut, kimm bugak

Hummus, Chickpea and roasted garlic, smoked paprika

White fish crudo yuzu koshu, coriander, tapioca cracker

Blue cheese arancini

Miso glazed Ora King salmon

Lamb rump skewers, coconut labneh

Duck Leg Pastilla, pine nut, raisin, gochujang mayo, sesame

Grilled Wagyu Sliders, melted gruyere cheese, smoked
tomato relish, house made pickle, toasted milk bun

Tempura spiced cauliflower, sumac

Roasted pear and almond cake

Raspberries, mascarpone tartlets

Coconut rock

CHEESE PLATTER

selection of carefully aged and ripened cheese
matched with dates, pastes, lavosh

Food package from 8:30PM-11:30PM
- dietaries to be notified on booking

NYE MENU

SIGNATURE PACKAGE 4HRS NYE BEVERAGE PACKAGE

GH Mumm Champagne
Greystone Pinot Gris
Philip Shaw No.19 Sauvignon Blanc
Montalto Estate Chardonnay
AIX Rose
Quartier Pinot Noir
3 Drops Shiraz
Seasonal Spritz & Jasmine Jasmine
Bitten Lip Mocktail
Soft drinks

PREMIUM PACKAGE 4HRS DOM PERIGNON AND COCKTAILS PACKAGE

2010 Dom Perignon Champagne
Greystone Pinot Gris
Philip Shaw No.19 Sauvignon Blanc
Montalto Estate Chardonnay
AIX Rose
Quartier Pinot Noir
Penfolds Bin 28 Shiraz
House Spirits
Ketel One Vodka, Tanqueray Gin, Buffalo Trace Bourbon,
Johnnie Walker Black Scotch Whisky
Seasonal Spritz & Jasmine Jasmine
Bitten Lip Mocktail
Soft drinks