

**Palette New Years Eve 2024- Late Seating**

**5 course Menu with premium paired wines**

**Australian bay lobster steam bun, Anna Dutch caviar**

*NV Perrier-Jouet Grand Brut, FR*

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**Rocky point aquaculture blue grouper  
finger lime and coconut vinaigrette, bush tomato, orange gel**

*2023 Vickery Watervale Riesling, SA*

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**Blue grouper, velouté, tomato, fennel.**

*2022 Margan Estate Fordwich Hill Chardonnay, NSW*

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**Sanchoku Wagyu Sirloin mb7**

**witlof, dry aged carrot, winter truffles, brandy sauce, puff**

*2021 Kay Brothers Basket Pressed Grenache, SA*

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**Margra Lamb**

**Cutlet, belly, minted lamb sauce**

**Cauliflower, 131-month aged miso, vegetable xo**

*2020 Vasse Felix Premier Cabernet Sauvignon - Magnum, WA*

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**Spiced pumpkin pie**

**white chocolate crumb, dulce de leche**

*2024 Soumah d'Soumah Brachetto, Vic*