

THE ORIANA

MOËT & CHANDON

NEW YEARS EVE MENU

MOËT ROOM | LEVEL 3

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option
LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option
Seafood Origin: A - Australian | I - Imported | M - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free.
A surcharge of 10% apply on Sundays and 15% on public holidays.

SEAFOOD & CRUDO BAR

SOUTHERN ROCK LOBSTER

Sydney rock oysters and king prawns

TUNA

kingfish and Hokkaido scallop crudo

CHAMPAGNE MIGNONETTE

finger lime ponzu, cocktail sauce, tarragon
mayonnaise and lemon • LG, LD, M

CANAPÉS - COLD

SPANNER CRAB TARTLET

wasabi tobiko, lemon balm, black sesame • LD, A

SUSHI NIGIRI

inari tofu, soy • VG LG, A

DUCK PANCAKE

shallot, hoisin sauce • LD

SMOKED SALMON PINWHEEL CREPE

cream cheese • A

COMPRESSED WATERMELON "TUNA"

avocado cream, black sesame, shiso • VG LG

CANAPÉS - HOT

DRY-AGED BEEF TARTARE PAVE

full blood wagyu bresaola • LG, LDO

SEARED HOKKAIDO SCALLOP

beurre Blanc, Yarra valley salmon roe, • LG, LDO, I

CORN & GRUYERE CROQUETTE

tomato salsa • V

KING PRAWN DUMPLING

fried ginger, soy, chilli thread • LD, I

LAMB SOUVLAKI SKEWERS

tzatziki • LDO, LG

DESSERT

CITRUS TARTLET

torched meringue • V

CHOCOLATE ALMOND CAKE • V, LG