

# THE ORIANA

ORIANA RESTAURANT | LEVEL 2

## NEW YEARS EVE MENU

### 3-COURSE MENU

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.

## BREAD

### ARTISAN SOURDOUGH

cultured smoked butter • LDO, LGO

## ENTRÉE

### SYDNEY ROCK OYSTER

Melon, verjuice, mint • LG, LD, A

## SASHIMI SELECTION

### SOUTHERN BLUEFIN TUNA, HIRAMASA KINGFISH

Fresh wasabi, finger lime, shiro shoyu • LD, LG, M

### STEAK TARTARE PAVÉ

Wagyu bresaola, horseradish • LG, LDO

### ZUCCHINI & COMTÉ TART

Basil, preserved lemon • V

## MAINS TO SHARE

### STONE AXE WAGYU

BMS 9+ striploin, bordelaise, chimichurri, fermented chilli • LDO

### MURRAY COD

Salmon roe, miso beurre blanc, chive • LG, LDO, A

## SIDES

### DUCK-FAT POTATOES

rosemary, confit garlic • VGO, LD, LG

### BABY GEM

petite herbs, pickled shallot, lemon vinaigrette • VG, LD, LG

## DESSERT

### VALRHONA CHOCOLATE & SALTED CARAMEL TART

Cognac cream, cocoa nibs