

THE ORIANA

ORIANA RESTAURANT | LEVEL 2

NEW YEARS EVE MENU

6-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.

ON ARRIVAL

GLASS OF CHAMPAGNE

BREAD

ARTISAN SOURDOUGH

cultured smoked butter • LDO, LGO

SNACKS

SYDNEY ROCK OYSTER

Melon, verjuice, mint • LG, LD, A

STEAK TARTARE PAVÉ

Wagyu bresaola, horseradish • LG, LDO

ZUCCHINI & COMTÉ TART

Basil, preserved lemon • V

SASHIMI SELECTION

SOUTHERN BLUEFIN TUNA, HIRAMASA KINGFISH,
HOKKAIDO SCALLOP, AQUANA MURRAY COD

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

SPANNER CRAB TORTELLINI

Australian spanner crab, sweetcorn, chervil • A

MAINS TO SHARE

CORAL TROUT MISO

beurre blanc, chive, Oscietra caviar LG, LDO, A

STONE AXE WAGYU

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

SIDES

HEIRLOOM CARROTS

brown butter, hazelnut • V, VGO, LDO, LG

DUCK-FAT POTATOES

rosemary, confit garlic • VGO, LD, LG

BABY GEM

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

DESSERT

WHITE PEACH & RASPBERRY CHAMPAGNE

Vanilla crème fraîche ice cream, macadamia praline

VALRHONA CHOCOLATE & SALTED CARAMEL TART

Cognac cream, cocoa nibs