

# andiamo

## NEW YEAR'S EVE

TUESDAY 31 DECEMBER 2024, FROM 4PM

\$110pp

### ON ARRIVAL

a flute of G.H.Mumm Cordon Champagne

aperitivo from the kitchen

### STARTERS – choice of

stracciatella, peas, whitloof, herb oil, charred sourdough

grass-fed beef meatballs, blistered tomato, oregano

market fish crudo, blood orange ponzu, 'nduja, spring onion dip

chilli fried calamari, 'bagna cauda', chilli oil, lemon

### MAINS – choice of

crab risotto, preserved lemon, sugar snap peas

market fish, heirloom tomato, eggplant ezme, pomegranate, capsicum rouille

grass-fed scotch fillet, leek fondue, smoked green peppercorn jus

charred broccolini orecchiette, tahini, lemon oil, sumac crumb

### SERVED WITH

rocket, strawberry, aged balsamic, ricotta salata

potato fries, truffle, parmesan

### DOLCE – choice of

tiramisu, amaretto crumb, valrhona cocoa

torta di riso, raspberry, passionfruit sorbet, meringue shard

Dishes are subject to seasonal changes.

A 1.7% surcharge applies to all credit card and contactless payments.