

# MARCEL

NEW YEARS EVE  
2 COURSE/3 COURSE  
\$75/\$90

*Oysters (pc) \$7*

*Entrée*

**Burrata, Leek, Heirloom Tomatoes, Hazelnuts, Basil Oil,  
Rocket, Sourdough**

**Ceviche, Citrus Dressing, Fennel, Black Olives, Blood  
Orange, Caperberries, Chilli Oil**

**Wagyu Carpaccio, Chimichurri, Rocket, Parmesan**

*Mains*

**Market Fish, Asparagus, Sauce Grenobloise**

**Crab Linguine, Eschallot, Garlic, Chilli, Chives, Olive  
Oil, Crab**

**200g Pinnacle Sirloin, Condiment of Choice**

*Dessert*

**Limoncello Tiramisu, Lemon Curd Mascarpone,  
Savoirdi Biscuits, Candied Lemon**

**Biscoff Cheesecake, Vanilla Bean Ice-cream**

*Sides*

**Twice Cooked Chat Potatoes, Gremolata \$18**

**Spring Vegetables, Chilli Oil, Sea Salt \$16**

**Mixed Leaf Salad, Verjuice Dressing \$13**

SAMPLE MENU

*Please advise us of any dietaries*