

FUGAZZI NYE 'DELUXE' MENU

\$195pp

A selection of Raw and Cooked Local Seafood, Caviar & Condiments:

Pacific Oysters

King Prawns

Scallop Crudo

Bluefin Tuna

Oscietra Caviar

*Subject to market availability

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Whipped Ricotta & Honey, Gnocco Fritto, Black Pepper EVOO & Sea Salt

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Ricotta Gnocchi, Tuscan Beef Shin Ragu 'Bianco', Broad Beans & Périgord Truffle

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Wood Roast Lobster, Lemon Myrtle & Caper Butter, Lemon & Chive

(Add Black Truffle \$25/g)

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9+ Wagyu Market Cut, Spring Onion Condiment, Marsala Jus & Mash

Leaf Salad w Orange, Lemon Dressing & Pistachio

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Choice of Dessert or Cheese

*Subject to change due to seasonal availability. Larger groups will receive a selection of pasta and main course dishes. Please advise of any known dietary requirements prior to the booking date.

FUGAZZI NYE MENU

\$145pp

Pacific Oyster with Crème Fraiche & Salmon Roe (Upgrade to Caviar \$10pp)

Hiramasa Kingfish Crisp, Seaweed, Guindilla Peppers & Chive

Whipped Ricotta & Honey, Gnocco Fritto, Black Pepper EVOO & Sea Salt

Seasonal Crudo

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Hand Rolled Taglierini, Blue Swimmer Crab, Chilli, Garlic & Salmon Roe

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Additional Seafood Course: \$25pp

Wood Roast Lobster, Lemon Myrtle & Caper Butter, Lemon & Chive

*Please advise upon booking if you wish to upgrade

Wood Grilled Sirloin, Spring Onion Condiment, Marsala Jus & Mash

(Upgrade to Wagyu Steak \$30pp)

Leaf Salad w Orange, Lemon Dressing & Pistachio

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Choice of Dessert or Cheese

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