

ALCHEMY

Restaurant & Bar

2019

NEW YEARS EVE PARTY

NYE MENU Starting @ 8:30pm

5 COURSE SET MENU

\$155 pp WITHOUT WINE | \$220 pp WITH WINE

FABIOLA COCKTAIL ON ARRIVAL

Beetroot Cured Salmon, Smoked Yarra Valley Caviar, Horseradish, Lavosh
2012 Pewsey Vale 'The Contours' Eden Valley, SA

Butter Poached Champagne Lobster, Pancetta, Celeriac, Citrus Wafer
2016 Chateau de Castelnaud Picpoul de Pinet Languedoc, FR

Roasted Confit Duck Leg, Blood Orange, Red Endive, Roasted Chestnut Foam
2015 Rocca Di Castagnoli Chianti Classico Tuscany, ITL

Glazed Wagyu Beef Striploin +6, Parsnips, Charred Kale, Bone Marrow Sauce
2014 Murray Street Vineyards Red Label GSM Barossa Valley, SA

Dark Chocolate Dome, Almond Praline, Lime Gel, Yoghurt Sorbet
NV Petaluma 'Croser' Rose Adelaide Hills, SA
