

THE VIVR

New Years Eve

Hardys Verandah Restaurant

Coffin Bay Oyster | Champagne Dressing | Caviar

Marquis d'Angerville *Bourgogne Aligoté* 2018, Burgundy France

Pertois-Moriset *Les Quatre Terriors Grand Cru Blanc de Blanc*
Chardonnay NV, Barbonne-Fayel

Chefs Seasonal Snacks

Artisan Sourdough | Cultured Butter | Fennel Butter

Duck Prosciutto | Peach | Frisée Lettuce

Domaine Chanson *Bressandes Beaune 1er Cru* 2012, Burgundy
France

Kangaroo Island Crayfish | Beurre Blanc |
Compressed Cucumber

BK Wines *Archer Beau* Chardonnay 2021, Adelaide Hills SA

Sirloin of Roam Wagyu | Heirloom Tomato | Black Garlic

Ox Hardy *Ancestor Vine* Shiraz 2012, McLaren Vale SA
Rockford *Basket Press* Shiraz 2011, Barossa Valley SA

Crème Fraiche Sorbet | Fermented Honey Gel |
Puffed Grains

68% Chocolate Mousse | Hills Cherry Sorbet |
Heering Chocolate Jus

Mas Amiel *Maury Millésime* Grenache Noir 1969, Languedoc
Roussillon France

Petit Fours

SAMPLE MENU ONLY SUBJECT TO CHANGE