



HAPPY NEW YEAR

YELLOWTAIL RESTAURANT

First

Sonoma sourdough | cultured butter
Shark Bay scallops | prawn bisque foam | salmon roe

Second

Kingfish sashimi | smoked cashew | gooseberry |
compressed melon

Third

Steamed hapuka | brassica | saltbush |
chive roe beurre blanc

Fourth

Wagyu rump cap | hot smoked potato pavé |
Illawarra plum jus

Fifth

Pineapple | passionfruit | kaffir lime | coconut sorbet |
blood lime meringue

Add-Ons

Natural appellation oysters | peppercorn mignonette
\$30/ half dozen

Oscietra caviar 10g | dashi gelee | crème fraîche |
fried brioche
\$140



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