

Cheers to 2025

INTREPID

STEAK | SEAFOOD | RAW BAR

New Year's Eve Menu

Tuesday December 31st | 6pm - 10pm

\$185 plus gratuities | Additional \$125 to include wine pairing with dinner plus gratuities

AMUSE-BOUCHE

Cream of Wild Mushroom Soup, Truffle Oil, Parmesan Foam (V)

FIRST COURSE

CHOICE OF

MANGO & AVOCADO NORI ROLL (V)

Cucumber, Mango, Asparagus, Mango Caviar

TEMPURA OYSTER & WAGYU NIGIRI DUO

Wakame Salad, Citrus Aioli | Sriracha Mayo, Chives

MARINATED TUNA TARTARE

Soy, Sesame, Chili, Coriander, Wonton Crisp

SECOND COURSE

CHOICE OF

BEETROOT SALAD (V)

Whipped Tuckers Farm Goat's Cheese, Belgium Endive,
Toasted Walnuts, Grain Mustard Dressing

ATLANTIC LOBSTER COCKTAIL

Green Onions, Cucumber, Cocktail Sauce,
Hasselback Caviar

BLACK ANGUS STEAK TARTARE

Black Truffle Mayonnaise, Parmesan Crisp,
Toasted Sourdough

HOUSE CURED BEETROOT SALMON

Horseradish Cream, Pickled Radish,
Crispy Shallots, Watercress

THIRD COURSE

CHOICE OF

ROASTED PORK BELLY

Spiced Apple Puree, Potato Fondant,
Smoked Bacon, Calvados Sauce

TEMPURA TIGER PRAWNS

Tomato Béarnaise, Wakame Salad, Lime Zest

TOASTED FARRO (V)

Roasted Vegetables, Grilled Halloumi,
Spiced Yoghurt, Mint, Parsley

FOURTH COURSE

CHOICE OF

GRILLED HALF LOBSTER

Tarragon Butter, Truffle Potato Salad

6oz USDA TENDERLOIN

Celeriac Puree, Morel Mushrooms, Game Chips,
Watercress, Madeira Sauce

PAPPARDELLE PASTA (V)

Wild Mushroom Cream, Sauté Wild Mushrooms,
Tarragon, Parmesan Crisp

10OZ AUSTRALIAN WAGYU STRIPLON

Supplement Per Guest \$25
Truffle Potato Purée, Asparagus,
Roasted Garlic, Merlot Jus

DESSERT COURSE

CHOICE OF

CARAMEL & DARK CHOCOLATE MOUSSE

Candied Peanuts,
Caramel Shards, Cassis Compote

PISTACHIO RASPBERRY CAKE

Pistachio Cream,
Raspberry Gel, Pistachio Dust

SELECTION OF FARMHOUSE CHEESE / EUROPEAN & NORTH AMERICAN

Fresh & Dried Fruits,
Crackers & Breads

MIGNARDISE

(V) Vegetarian (GF) Gluten Free (VG) Vegan

17% gratuities will be added to the menu price listed. Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.