



BIVIANOS
— RESTAURANT DURAL —

Chefs Canapés

Entrée

Platter of prawn cocktail, scallop, caviar, seared tuna with finger lime, cured meats and cheese

Main *alternately served*

Barramundi, spanner crab mash, sage and shallot cream, red oil, fried Enoki mushrooms

Ricotta filled Cornfed Chicken Supreme

Dessert *alternately served*

Chocolate pudding with raspberry sorbet

Vanilla bean Crème Brûlée

**Menu subject to change

New Years Eve Menu

