

NEW YEAR'S EVE MENU

Pigeon Ham Hock Apricot Terrine 🌾*
toasted sourdough

Salmon Gravlax 🌾*
capers, beetroot, saffron mayonnaise

Pan Roasted Port Phillip Bay Pink Snapper 🌾
barley, leek, coriander oil

or

Kurobuta Pork Tomahawk
yugo 'chashu' marinade, braised lentil

Petit Fours 🌿
chef's selection

\$79 pp
(minimum 2 pax)

+ \$20 for 90 mins bottomless prosecco

🌿 vegetarian 🌿 vegan 🌾 dairy free
🌾 gluten free * indicates option available

yūgō

KIDS NEW YEAR'S EVE MENU

| | |
|----------------------|----|
| Bolognese Pasta | 19 |
| Wagyu Burger & Chips | 19 |
| Fish & Chips | 19 |
| Onion Rings | 10 |

 vegetarian  vegan  dairy free
 gluten free * indicates option available

yūgō