



# THE ARSONIST

## NYE LATE NIGHT BANQUET

RYE SOURDOUGH  
SMOKED BRISKET FAT BUTTER

LIMECELLO CURED KINGFISH  
BURNT ORANGE, SEA HERBS, FINGER LIME VINAIGRETTE

BBQ LOCAL KING PRAWNS  
GARLIC, SAMPHIRE

BBQ CHICKEN SKEWERS  
ALMOND TARATOR, TOGAROSHI

WOODFIRE PEACHES  
STRACCIATELLA, PRUNE, NATIVE HONEY, ALMONDS

COAL ROASTED LAMB RUMP  
WHITE BEAN, BLISTERED TOMATOES, ROSEMARY JUS

MARKET FISH  
SMOKED BLACK LIP MUSSELS, FENNEL, ENDIVE, MUSTARD LEAF, FINGER  
LIME BEURRE BLANC

KOHLRABI, BURNT CABBAGE & KALE SLAW  
KAFFIR LIME, SHISO & LEMONGRASS DRESSING

ROAST POTATOES  
SPICED BRISKET FAT AIOLI

CHERRY WOOD SMOKED VANILLA PANNA COTTA  
SOUR CHERRIES, DARK CHOCOLATE, COLA SORBET

CHOCOLATE PUDDING  
WHISKEY CARAMEL, DARK CHOCOLATE, MALT ICE CREAM