

New Years Eve

Sharing Menu

FIRST

FRESH SYDNEY ROCK OYSTERS

ponzu – yuzu gel – herb oil

SECOND

THE BREAD SOCIAL ORGANIC SOURDOUGH

smoked butter – wattle seed salt

BYRON BAY STRACCIATELLA

heirloom cucumber – plum – pistachio –
basil oil – black vinegar

THIRD

CROQUETTES

house smoked fish – potato – romesco –
shaved manchego

HIRAMASA KINGFISH CEVICHE

cucumber – jaboticaba berry –
leche de tigre – shallot oil

FOURTH

MARKET FISH

peas – asparagus – swordfish bacon – fish jus

100 DAY AGED BLACK ANGUS SIRLOIN

pickled daikon – black garlic

DUCK FAT POTATOES

black lime salt

CABBAGE SALAD

shaved cabbage – mint – orange –
sheep's yoghurt – pecan praline

@loftbyronbay  

*due to the nature of this event dietary adjustments are not possible
to any of the menus presented on this occasion*

No split bills - thank you