

# QUAY

## **New Year's Eve 2024 Main Dining Room - Sample Menu**

*Caviar and seaweed tart  
Oyster cream, caviar, chocolate*

Raw Abrolhos Island scallops  
Black Lip abalone  
seaweed, aged vinegar, virgin soy

Sea cucumber crackling  
katsuobushi cream, Murray cod roe  
green almonds, white blooms

*Polish crumpets  
truffle butter*

Maitake mushrooms  
mud crab custard  
walnuts, sour koji, black barley

Native marron  
sea urchin, koshihikari rice  
marigold broth

Pasture raised Maremma duck  
white sprouting broccoli, Jerusalem artichoke  
hispi cabbage, spigarello

White Coral

Executive Chef Peter Gilmore  
Head Chefs Troy Crisante and Tim Mifsud



*Wishing you a Happy New Year from all of us at Quay.*