

# POST

## NEW YEAR'S EVE SET MENU

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### ENTRÉE

Chilled Fremantle octopus, tomato, capers, salsa verde  
Tagliolini, shark bay crab, lemon, pangrattato  
Wagyu bresaola, horseradish, parsley, pecorino  
Buffalo mozzarella, heirloom tomato, basil, aged balsamic

### MAIN

Market fish, smoked tomato salmoriglio, broccolini, oregano  
Spring lamb, beans, summer squash, anchovy dressing  
Berkshire porchetta, roast peaches, kale, balsamic  
Seasonal market risotto

### DESSERT

Cherry and pistachio cassata  
Post Tiramisu, mocha gelato  
Panna cotta, summer fruits, raspberry granita  
Regional Italian cheeses, fresh honeycomb, candied walnuts and grissini  
Biscotti and Petit fours by Sue Lewis Chocolatier

\$150 3 course with matched wine

\$98 without alcohol