

NEW YEAR'S EVE

\$79 PER PERSON

ENTRÉE

Slow Cooked Pork Belly GF

Smoked pumpkin, yellow peach, verjuice shallots, horseradish vinaigrette

Buffalo Mozzarella GFO

Roast eggplant cream, green apple, olive cracker, hazelnut, nori, tomato dressing

Salt and Pepper Squid

Shaved fennel + cucumber salad, native pepper seasoning, ginger miso aioli

Beef Carpaccio GF

Fried salt bush, bone marrow aioli, sweet + sour beetroots, shaved parmigiano

MAIN

Goats Cheese Tortellini

Mixed mushrooms, radicchio, roast almond cream, parsley oil, pangrattato

Marinated Chicken Breast GFO

Soft polenta, charred carrots, milk curds, toasted farro, salmoriglio dressing

Barramundi Fillet GF

Pine nut + grape caponata, grilled spinach, fennel cream, aged balsamic

Eye Fillet Steak GF

Butter roast kiplers, baby carrots, fried capers + spinach, red wine jus

DESSERT

Chocolate Delice Tart

Vanilla roasted plum, smoked almond honeycomb, yoghurt ice cream

Buttermilk Honey Pannacotta GF

Salted macadamias, spiced strawberries, verjuice pear

Sticky Date Pudding

Salted caramel, mascarpone ice cream, toffee banana

OYSTERS

Add Fresh oysters to your menu
served with basil verjuice granita

Six for \$18 Twelve for \$36

