

NEW YEAR'S EVE

Antipasti

Selections of cold cuts, marinated vegetables & hot appetiser.

Entrée

Salmon gravlax, marinated orange, lemon & beetroot served with pea purée, chive mayo & pickled fennel, dill oil, orange chips. | GF, DF

Braised lamb ribs served with kimchi coleslaw & fried shallot.

Duck rillettes with Camembert cheese, pickled pears, black garlic mayo, fig & almond cracker.

Whole tomato confit burger marinated with herb syrup & pistachio crumb stuffed with fresh basil, buffalo cheese, green pesto, balsamic glaze served with polenta chips. | GF, V

Palate cleanser | *Balsamic watermelon*

Secondi

Great Southern dry aged Porterhouse cooked medium, potato gratin muffin & broccolini wrapped in prosciutto, watercress salad with pomegranate, red wine veal jus on the side. | GF

Soy braised pork belly served with braised English spinach, celeriac mash & sunchoke chips.

Pan-fried market fresh fish fillet topped with cucumber & tomato salsa, served with whole king prawns, sun-dried tomato bread crumbs, asparagus purée & chickpea patties.

Duo of gnocchi [pumpkin & beetroot] served with cauliflower purée & fava beans, chives, crisp pancetta, truss tomato confit, shaved parmesan.

Dolci

Coffee stone flourless served with chocolate soil & double cream.

Cassis Mont Blanc served with fresh berries, almond crumb & lemon ricotta cream.

Cheese plate | Brie, cheddar & blue cheese served with dried fruits, quince paste & lavosh.

Mango sorbet | VE, GF, DF

THIS MENU IS SUBJECT TO CHANGE

V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE DF | DAIRY FREE N | CONTAIN NUTS C | CONTAIN CHILLI

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens.