

NEW YEARS EVE MENU

AMUSE BOUCHE

Tuna tartar, spiced avocado

CHOICE OF ENTRÉE

Kingfish ceviche, coconut, coriander, chilli, finger lime, garlic gf

Croquetas de Jamon, smoked scarmoza, Romesco sauce

Seared scallops, pancetta, corn puree, asparagus tips, pickled beetroot gf

Chicken liver and foie gras parfait, toasted brioche, grape chutney, pickles

PALETTE CLEANSER

Blood orange sorbet

CHOICE OF MAIN

Grainfed beef tenderloin, King prawn, wild mushroom, truffled gratin, seared baby carrots, jus

Herb crusted lamb rack, pomme puree, blistered vine tomato, roast baby beetroot, rosemary jus

Oven roasted duck breast, glazed white onion, carrot puree, watercress, sour cherry jus gf df

Pan seared John dory, bisque, langoustine, fennel, oyster mushroom, chive oil, grilled lemon gf

SIDES – to share on the table

Sautéed green beans, confit garlic, za'atar

Buttered baby potatoes, rosemary, paprika

CHOICE OF DESSERT

Tiramisu, chocolate soil, coffee syrup

Raspberry and vanilla pavlova, vanilla ganache, raspberry coulis, chocolate crunch, fresh seasonal berries

Warmed peach tarte tatin, vanilla ice-cream

CHEESE – to share on the table

Cheese selection (4), served with Quince paste, lavosh, grape chutney

PETIT FOURS TO FINISH

House made chocolate truffles