

NEW YEAR'S EVE DINNER

EARLY SITTING

SNACK

Manchego Croquettes, Smoked Aioli, Parmesan (v)

Tuna Tartare Cone, Avocado Emulsion, Spring Onion (A) (df)

ENTREE

Rare Roast Beef, Salsa Tonata, Homemade Foccacia, Pickle Mustard (df)

MAIN

Confit Duck a Francaise, Lentil Cassoulet, Golden Raisin & Pumpkin Puree, Orange Jus (gf,df)

DESSERT

Passion Fruit & Cranberry Cheesecake, Vanilla Ice Cream, White Chocolate Crumble (v)



Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.

A 15% surcharge applies on public holidays. Please note a 25% booking fee applies.

NEW YEAR'S EVE DINNER

LATE SITTING

SNACK

Manchego Croquettes, Smoked Aioli, Parmesan (v)

FIRST COURSE

Rare Roast Beef, Salsa Tonata, Homemade Foccacia, Pickle Mustard (df)

SECOND COURSE

Crisp Provoletta, Smoked Cherry Tomato, Rocket Salad, White Balsamic Reduction (v)

THIRD COURSE

Caserecce alla Vodka, Grilled Prawns, Nduja, Broccolini (M)

FOURTH COURSE

Confit Duck a Francaise, Lentil Cassoulet, Golden Raisin & Pumpkin Puree, Orange Jus (gf,df)

FIFTH COURSE

Chocolate & White Chocolate Mousse Duet, Raspberry, Citrus (gf)



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NEW YEAR'S EVE DINNER

CHILDREN'S MENU

SNACK

Manchego Croquette, Smoked Aioli (v)

MAIN

Beer-Battered Flathead, Handcut Chips, Tartare Sauce (A)

Penne Bolognese, Parmesan (gfo, dfo)

Beef Sliders, Tomato, Mayo, Cheddar Sauce (dfo)

DESSERT

Chocolate Brownie, Vanilla Ice Cream

Duo of Sorbet, Biscoff Crumb (df)



Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.

A 15% surcharge applies on public holidays. Please note a 2.5% booking fee applies.