



BOMMIE NEW YEARS EVE MENU 2016

Starter

Yellow Fin Tuna & King Salmon Tartare
smoked mayonnaise, pickled radish, quinoa, gherkin and quail egg

Starter Two

Tataki of Tajima Rump Cap
bonito soy glaze, sushi rice, wakami, tempura nori

Entrée

"Organic Hen Under Pressure"
watercress, lemon, celeriac, caper and raisin, cured egg yolk

Entrée Two

Seared Sea Scallop
parsley, garlic, shitake, foie gras croquette

Main

Flinders Island Lamb
butternut puree, caponata, rosemary, lyonnaise potato

Dessert

Carrot Cake
crème fraiche ice cream, coconut and kaffir lime tapioca

Dessert Two

Strawberries & Cream...almost 2017
roast white chocolate mousse, seven textures of strawberry, rose and feuilletine ice cream