



NEW YEAR EVE MENU

Bread

Warm ciabatta, tomato and olive salsa

Entrée

Choice of the below

Gnudi, ricotta and spinach dumplings, brown butter, herbs, crispy sage

Fresh shucked oysters, lemoncello dressing

Wagyu carpaccio, horseradish emulsion, chilli, fried capers

Mains

Choice of the below

Duck breast, cauliflower, baby beetroot, crispy jamon

House made squid ink pasta, local prawns, bugs and crab, bisque butter, garlic breadcrumbs

Chargrilled scotch fillet, truffled mash, exotic mushroom ragu, hot mustards leaves

Risotto, pea, saffron, braised fennel, herbs

Dessert platter

Chef's creation to share

children's menu available on request