

MENU

GRAZING BOARDS

Selection of Charcuterie | Cheeses | Antipasti

CANAPÉS

Goats cheese tart, pickled fig, jamon + walnut crumb *(gf)*

Cured salmon blini, horseradish + dill crème fraiche, salmon roe

Duck spring rolls, hoisin sauce *(df)*

Tasmanian oysters, Bundaberg ginger beer granita,
finger lime, mint *(gf, df)*

Salt cod croquette, red pepper mayo *(gf, df)*

Steamed pork + chive dumplings, Szechuan soy sauce,
dipping sauce *(df)*

Chilli beef empanada, roast tomato salsa

Half shell scallop ceviche, XO sauce, lime *(gf, df)*

Salt + pepper squid, gochujang aioli *(gf, df)*

Sweet potato + chipotle bites, herb mayo, smoked salt *(v)*

SUBSTANTIALS

Prawn Cocktail

Dill pickles, old bay mayo *(gf, df)*

Thai Beef Salad

Rice noodles, Asian slaw, nuoc cham dressing *(gf, df)*

Huli Huli Fried Chicken

Roast pineapple & chilli glaze, fragrant rice *(df)*

Crisp Fried Cauliflower

Middle eastern cous cous, pomegranate,
preserved lemon, yoghurt *(v)*

LATE NIGHT SNACK

Roast pork belly sliders, sriracha mayo & slaw *(df)*

DRINKS

OLMECA MARGARITA BAR

Olmeca Tommy's

Olmeca Altos Plata, Lime, Agave

Coconut Margarita

Olmeca Altos Plata, Husk Coconut, Lime and Agave

Davidson Plum Paloma

Olmeca Altos Plata, Davidson Plum, Umeshu and Grapefruit Soda

CHAMPAGNE

Mumm Grand Cordon Brut NV

WINE

Louis Latour Grand Ardèche Chardonnay 2021

Shaw & Smith Sauvignon Blanc

Skuttlebutt Rosé

Henschke Five Shillings Shiraz 2022

William Downie Cathedral Pinot Noir 2023

BASIC SPIRITS

Absolut Vodka | Beefeater Gin

Maker's Mark | Chivas Regal 12YO

BEER

Kirin

Our Lager

Little Creature Pacific Ale

Little Creatures Ginger Beer

NON-ALCOHOLIC

Soft drinks, Juice & Sparkling Water

The Terrace

NEW
YEAR'S
EVE

WELCOME

2024

ε