

# New Year's Eve Dinner

**\$120 Per Person**

*Glass of Madfish Gold Turtle Prosecco on Arrival*

**Selection Of Bread & Olive Oil**

## *Entrée*

**Pressed Pork Belly**

*Fennel, mint and apple slaw | caramel apple gel | seared sea scallop*

**Prickly Ash Seared Tuna Loin**

*Orange tamarind glaze | ndjua | caramelized cauli | beets gel | herb salad*

**Beetroot & Goats Cheese**

*Smoked beet tartare | touched figs | avocado mousse | pistachio*

**Tea Smoked Duck Breast**

*Duck liver mousse | wattle seed pumpkin | baby carrot | ginger honey glaze*

## *Main Course*

**4-Bone Lamb Rack**

*Fennel soffrito | mint tzatziki | mushroom jus*

**Butternut And Ricotta Ravioli**

*Aubergine ratatouille | basil pesto croutons | broccolini tips | crispy saltbush*

**Line Caught Of The Day**

*Romesco | pancetta vinaigrette | mint pea potato & white beans | mussel beignet*

**Slow Cooked Beef Cheek**

*Red wine jus | mashed potato | chimichurri drizzle | asparagus spear | braised fennel*

## *Desserts*

**White Chocolate Cheese Cake With Strawberry Compote**

**Cherry Pudding With Mango Lime**

**Raspberry Chocolate Tart With Raspberry Sorbet**

**Lemon myrtle tart, charcoal meringue, berries compote**



**p u l l m a n**  
HOTELS AND RESORTS