

New Years Eve Menu

\$110 Per Person

Glass of Bubbles on arrival

Selection of Breads and Olive Oil

Entrée

Beetroot & Goats Cheese
Smoked Beet Tartare, Figs, Avocado Mousse, Pistachio

Seared Scallops,
Celeriac Champagne Veloute, Oyster Beignet, Tomato Concasse, Smoked Prawn
Butter

Confit Duck Breast
Mushroom Spinach Crepe, Parsnip Puree, Smoked Honey Glaze

Main Course

Black Angus Beef Fillet
Sweet Potato Pave, Chasseur, Truffle Mushroom Mascarpone

Line Caught Catch of The Day
Sweetcorn Croquette, Garlic Prawn, Carrot Ginger, Beurre Blanc

Braised Lamb Ragù
Lamb Rump, Fennel Sofrito, Chimichurri, Mustard Cream Jus

Butternut And Ricotta Ravioli
Aubergine Ratatouille, Basil Pesto Croutons, Broccoli Tips, Crispy Saltbush

Desserts

White Chocolate Cheese Cake with Strawberry Compote

Cherry Pudding with Mango Lime

Raspberry Chocolate Tart with Raspberry Sorbet