

New Year's Eve Dinner

2 COURSE Public Price \$105 | Accor Plus \$94.50

3 COURSE Public Price \$115 | Accor Plus \$103.50

Entree

Tiger prawn salad, pickled onions, paw-paw, grapefruit, peanuts (A)

Cured Hiramasa Kingfish, yuzu kosho, cucumber, crème fraiche (A)

Spiced cauliflower, macadamia nut, fried caper olive salsa

Main Course

Hazeldenes chicken breast, carom seed spice rub,
turmeric potatoes, mint & yoghurt sauce

East gippsland grass fed beef tenderloin,
grilled prawn cutlet, potato mash, chorizo crumb (A)

Tasmanian salmon, roasted kumara, Jerusalem artichoke,
Samphire, olive & hazelnut vinaigrette (A)

Dessert

White chocolate Crème brulee, berries, pistachio biscotti

Strawberry panacotta, Chambord consommé, basil meringue

Baked chocolate tart, salted caramel, burnt honey cream, espelette



Seafood traceability: (A) Australian | (I) Import | (M) Mixed

We make every effort to identify ingredients that may cause allergies or food intolerances. While we take precautions to minimize risk, and handle such foods safely, cross contamination may occur beyond our control. Therefore, we cannot guarantee complete absence of potential allergens. If you have any food allergy or food intolerance, please inform our staff.

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Children's Menu

2 COURSE \$39

Main Course

Ham and cheese toasted sandwich
chips, salad

Fish & chips
salad, tartar sauce

Grilled fish of the day
steamed corn, broccoli & carrots

Chicken nuggets
chips, salad

Grilled chicken strips
steamed corn, broccoli & carrots

Mini beef burger
chips, salad

Pasta bolognese
parmesan cheese

Dessert

Ice cream
2 scoops with sprinkles - Vanilla or Chocolate

Chocolate brownie
Vanilla ice cream

