

Cheers!

NEW YEAR'S EVE

EXCLUSIVE DINNER MENU

ENTRÉE

Cocktail prawns, cucumber & avocado, marie rose sauce

Cured Kingfish, hazelnut verjuice, ruby grapefruit

Spiced apple & cashew nut salad, paw-paw, coconut, coriander, mint

MAIN COURSE

Free-range chicken breast, roasted kipfler potato, cranberry chutney, seasonal greens, elderberry jus

East gippsland grass fed beef tenderloin, potato fondant, pumpkin puree, baby vegetables, apple balsamic jus

Tasmanian salmon fillets, kohlrabi, mushrooms, spring greens baby fennel, Piperade sauce

DESSERT

White chocolate Crème brulee, berries, pistachio biscotti

Vanilla cheesecake, yuzu curd, strawberries, basil meringue, cookie crumb

Fruit plate, lemon sorbet, toasted coconut

2 courses \$ 99pp and 3 course \$110pp

Includes Welcome drink - Glass of French Sparkling

