

New Years Eve

1st Course

trout crudo with hazelnut cream, pickled daikon, shallots and ponzu dressing (GF/DF/contains nuts)

2nd Course

chicken galantine served with pumpkin & ginger puree and pineapple salsa. (GF/DFO)

Entrée

wallaby tarter with pepper berry, cured egg and micro cress (GF/DF)

Main Course

slow cooked cape grim beef cheeks with red wine tasmanian red wine jus, heirloom baby carrots, broccolini and truffle mash. (GFO/DFO)

Dessert

tasmania whiskey and honey panna cotta served with wild berry compote, almond crumble and fresh berries. (Nut free Options)