



New Years Eve

3 courses 99.0

ENTRÉE

CHOICE OF

- Pork rilette, apple jelly, piccalilli and brioche **GF Optional**
- Cured salmon, dill and finger lime cream, pickled fennel and caviar **GF**
- Escargots Burgundy style in garlic butter (6 pcs) **GF optional**
- Surcharge \$10 (12 pcs)
- Searred scallop, pancetta, Ricard sauce and summer truffle **GF**

MAIN

CHOICE OF

- Sand crab and Tarome Crayfish lasagne, creamy crustacean sauce
- Confit duck leg, pommes boulangère, beetroot purée and truffle jus
- Humpty Doo Barramundi, bisque, sweet potato and asparagus **GF**
- Charred Wagyu Picanha, chimichurri sauce and crushed garlic kiplers **GF**

DESSERT

CHOICE OF

- Lemongrass crème brûlée tart, ginger and lime ice cream **GF**
- Chocolate delice, honeycomb, rose geranium and blueberry ice cream **GF**
- Towri sheep cheese filo pastry and rozella jam **GF**

Side: Baguette & truffle butter 12.00 - Green beans 15.00
Pomme frites aioli, rosemary salt 15.00 - Mesclun of green 15.0
Menu subject to market availability
GF Gluten free – Public holiday 15% surcharge