

# New Year's Eve 830pm

## Dinner Roll And Black Garlic Butter Entrée

Crisp Tempura Prawns With A Sticky Thai Dipping Sauce  
Sauteed Prawns In A White Wine Garlic Cream Sauce Served With  
An Aromatic Pilaf Rice

Peking Duck Spring Rolls With Asian Salad Wrapped In A Asian  
Pastry, Sweet Spicy Sauce

Seared Scallops With Burnt Cucumber, Wasabi Avocado Puree, Yuzu  
Dressing

Five Spiced Tofu Served With A Cucumber, Chilli, Coriander, Fried  
Shallot Salad Df/Gf/V

Beetroot Cured Salmon Gravlax With Baby Beetroot, Cranberry  
Jelly, Dill Cream Fraiche & Crouts

Grilled Squid Steak With Roasted Cauliflower, Sweet Potato And  
Eshallot Df/Gf

## Mains

Chicken Supreme Twice Cooked Served With Pumpkin Puree,  
Rosemary And Thyme Potatoes, Spinach Blistered Cherry Tomatoes, Crispy Jamon, Sage  
Buter Sauce Gf

Lamb Rump Sous Vide Medium Rare, Served With Pea Puree, Potato  
Gratin, Roasted Eschalots, Radish, Asparagus, And Red Wine Jus GF

Crispy Skin Salmon Pan Seared On A Cold Salad Of Quinoa, Summer  
Vegetables, Rocket, Persian Fetta And Dressed In A Garlic Dressing Gf

Catch Of The Day Pan Fried With A Thai Green Curry With Snow  
Peas, Mushrooms, Bean Sprouts, Corn Crust Served With Asian Salad & Aromatic  
Rice Pilaf Rice Gf

Yellow Fin Tuna Served Medium Rare Dusted In Chilli Salt On  
A Green Noodle Salad With A Tangey Orange Chutney  
Sauteed Prawns In A Spicy Peanut Satay Sauce Served With Aromatic  
Rice Pilaf And Asian Salad

Spinach Fettucine With Fresh Tomato, Summer Squash, Roasted  
Corn And Pecorino Cheese V/Gfo

## Desserts

Mango Cheesecake With Passion Fruit Couils, Almond Praline, Vanilla  
Ice Cream

White Chocolate & Vanilla Cream Brulee With Pistachio  
Biscotti Gfo

Dark Chocolate Nemesis A Rich Flourless Cake Served With Chantilly  
Cream & Black Cherry Compote Gfo

Butter Milk Pannacotta With Balsamic Pepper Strawberries,  
Sable Biscuits Gfo

\$100 per head 02492911111 for reservations