

Happy New Year

Dinner Roll and Black Garlic Butter

Entree

Crisp Tempura Prawns with a Sticky Thai Dipping Sauce

Prawns Sautéed Prawns in a White Wine Garlic Cream Sauce with Pilaf Rice GF

Peking Roasted Duck Spring Rolls with a Sweet Spicy Sauce

Seared Sea Scallops with Pea Puree, Mango Salsa & Crisp Jamon GF

Fried Five Spice Tofu Served with a Cucumber, Chilli, Coriander & Fried Shallot Salad DF/GF/VEGAN

Cured Salmon Gravlax with a Whiskey Apple Jelly, Citrus Crème Fraiche & Croutes

Chargrilled Squid Steak with a Mediterranean Salad with a Lemon Garlic Dressing GF/DF

Arancini of the Day – check with waitstaff for today's flavour

Mains

Chicken Supreme on Herb Potato Mash with Tempura Zucchini Flowers stuffed with Goats Cheese, Crisp Jamon & Chicken Jus

Lamb Rump served Medium with a Rocket, Olive, Semi Dried Tomato Salad with Potato Gratin, Pea Puree, House made Labna GF

Satay Prawns Sautéed Prawns in a Spicy Satay Sauce Served on Aromatic Rice Pilaf & Peanut Crunch

Salmon Fillet Pan seared served on a Cold Quinoa Salad with Roasted Vegetable, Rocket Persian Feta & Garlic Vinaigrette GF/ DFO

Chilli Salt Tuna Steak Wok Fried Medium Rare in Chilli Salt Seasoning on a Green Tea Noodle Salad with Tahitian Lime & a Tangy Orange Chutney

Swordfish Chargrilled with a Thai Yellow Curry, Summer Vegetables with Aromatic Pilaf Rice

Vegetarian Tagliatelle with Mixed Mushroom Ragu with Spinach & Parmesan Cheese

Hot & Cold Seafood Platter King Prawns, Blue Swimmer Crabs, & "A" Grade Oysters with Golden Fried Seafood, Seasonal Fruit & Fries - \$40 per person additional

Dessert

Mango Cheesecake with Passionfruit Coulis Almond Praline & Vanilla Ice Cream

White Chocolate & Vanilla Brulee with Biscotti GFO

Chocolate Nemesis with Chantilly Cream & Cherry Compote GF

Rosewater Panna cotta with Fresh Mixed Berry Salsa & Candy Pistachio Crumb GF

TOTAL COST: \$120 PER PERSON (INC GST)

