



HAPPY NEW YEAR

Dinner Roll with black garlic butter

Entree

Creamy Garlic Prawns served with an aromatic pilaf rice & baby spinach GF

Tempura Zucchini Flowers stuffed with lemon & basil cashew cream on a zucchini & mixed pepper salsa with balsamic glaze V/ VE/ DF/ GF

Tom Yum Chicken Skewers served with a crisp asian salad GF/ DF

1/2 Dozen Natural Oysters with a soy dressing, wakame, pickled ginger & toasted sesame seeds GF/ DF

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

Chargrilled Squid Steak with a mediterranean salad & a lemon garlic dressing GF/DF

Mains

Chicken Breast twice cooked, served with herb potato rosti, wilted spinach,
crispy jamon ham & chicken jus GF/ DF

Twice Cooked Pork Belly served on apple puree, red wine cabbage, petit rocket, radish & apple salad with gremolata GF/DF

Lamb Rump Souse Vide Medium on creamy mash, steamed greens & red wine jus GF

Catch of The Day with a thai yellow curry, summer vegetables & aromatic pilaf rice V/ VOA/ GF/DF

Salmon Fillet panfried served on a salad of roast pumpkin, roast beetroot, char grilled asparagus, rocket & persian fetta GF

Mixed Wild Mushroom Risotto with spinach, truffle oil, cream fraiche & parmesan cheese V

Dessert

Mango Cheesecake with passionfruit ice cream & passionfruit coulis V

Deconstructed Pavlova with meringue, mixed berry compote, chantilly cream & toffee GF/ V

Char Grilled Stone Fruit with spiced mascarpone, mint gel & pistachio praline GF/V

Dark Chocolate Crème Brulee with housemade orange jam & almond biscotti V/ GFO