



New Year's Eve

Dinner



\$65pp

Starters

Cape Grim

Pepper berry spiced Cape Grim beef tataki on a bed of chevre, drizzled with ponzu, rosemary oil,
crispy leeks

Or

Pouch of creaminess

Homemade goat cheese & pumpkin ravioli dressed in Iron Pot Bay chardonnay hinted pine nut emulsion

Blend of mushrooms

Essence of wild mushroom with a dash of truffle oil & a side of trout toast

Mains

Red on red

Braised Clover Hill lamb & cashew cooked in thick coconut cream crowned with a sous vide rosemary hinted
slice duck breast tangled with berry madeira reduction, Sri Lankan style sweet & sour eggplant

Or

From pristine waters

Hot smoked salmon & fennel papillote blended with tempura battered trout & avocado mayo, pickled ginger &
wasabi, caramelised garlic hollandaise, gratinated Spring Bay mussel

Or

Cheese on cheese

Kataifi wrapped spicy camembert on a bed of Indian cottage cheese tikka gravy, vegetable pilaf rice topped
with mango & pineapple salad

Dessert

Sharing the sweet moment

(1 per 2 people-to share)

Pistachio & passion fruit dark chocolate truffle, classic lemon curd tartlet
with a twist of King Island brie topped with wine jam

Kids

10-15y \$35.00- same menu (no amuse/no blend of mushroom)

Below 10y- \$25.00 (Choice of fish and chips, steak and chips or creamy cheese pasta, complimentary ice cream)