

New Years Eve

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Tuesday 31st December

Amuse Bouche

Cauliflower, parsnip & truffle soup, chives (v, gf)

Entree

Heirloom Beetroot Salad,
orange, whipped ricotta & goats' cheese (v, gf)

Zucchini Flower,
filled with scallop mousseline, lightly steamed,
citrus beurre blanc, salmon pearls (gf)

Terrine of Ham Hock, Pistachio & Cranberries,
truffle mayonnaise, pickled baby vegetables

Beef Tartare,
potato pave, pickled shimeji mushroom,
red wine sauce, truffle mayonnaise (gf)

Main

Salmon,
with crustacean mousseline encased in zucchini flowers, lightly steamed,
creamed potato, Champagne sauce (gf)

Prawn & Lobster Bisque Risotto,
creme fraiche, chives

Potato Gnocchi,
asparagus, sauteed mushrooms, baby spinach,
truffle cream sauce, grana parmesan (v)

Angus Beef Fillet, Chargrilled,
herb crusted bone marrow, asparagus, potato puree, shallot jus
+\$15 upgrade

Dessert

Cherry 'Jubilee' (gf)

Christmas Pudding Flavoured Panna Cotta (gf)

Christmas Pudding Flavoured Souffle,
white chocolate sauce (v, gf)

Cheese,
selection of local & imported cheeses (v)

\$125 per person

**dishes are subject to change based on availability*