

NEW YEARS EVE

SET MENU

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\$89
per person
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ENTREES

Garlic bread

Sourdough baked with garlic, herbs and mozzarella

Calamari

Szechuan salt and pepper calamari

Oysters

Served natural with mignonette dressing, herb oil and lemon

Cured salmon

Cured Tasmanian salmon, almond cream, black olive tapenade, pomegranate

MAINS

Barramundi

black olive tempenade, green beans, charred lime

Picanha rump steak

Chat potatoes, broccolini, lemon dressing

Baby cos salad

Cherry tomatoes, pepitas, salad cream

DESSERT

Optional dessert \$15