

MenU

DECEMBER 31ST
\$60 PER PERSON

To Start

Damper roll with Olive Oil and Balsamic

Entree

Huon Smoked Salmon and Avocado Stack, with fresh Ocean King Prawns and Caviar

OR

Crispy skinned 5 hour roasted Pork Belly on white bean puree, Cranberry and Fig compote (GF)

Main Course

John Dory fillet, Pan Seared with Crab Meat hollandaise on Skordallia mash(GF)

OR

Port and Sherry Braised Beef Cheek on Marscapone soft Polenta, with Sorrel (GF)

Dessert

Strawberry Meringue tart, Summer Berry cream , Raspberry Sorbet

OR

Chocolate and Salted Caramel tart, Tobelerone Mousse and Chocolate fudge ice cream

Espresso to Finish



Happy
New
Year!