

New Year's Eve Menu 2024

4 Course for \$149 Per Person



Champagne On Arrival

STARTERS

GARLIC BREAD

ENTREES

PORK BELLY



braised sticky pork belly with a salad of rice noodles, soy & chilli dressing

OR

COCONUT PRAWNS

crumbed prawns with tomato chilli jam

OR

SALT & PEPPER SQUID

with aioli & petite salad



MAINS

ASIAN VEGETERIAN STIR FRY

with rice pilaf & cashews

OR

LAMB RUMP

slow roasted lamb rump, minted pea puree, eggplant, asparagus & aioli

OR

SIRLOIN STEAK 300G

300 gms sirloin, char grilled, served with dauphinoise potato, broccolini & diane sauce

OR

CHICKEN SUPREME

teriyaki chicken breast, rice pilaf, Asian vegetables & cashews

OR

WILD BARRAMUNDI

(Humpty doo Northern Territory) saltwater barramundi fillet, parmentier potatoes, pickled vegetables & lemon butter sauce



DESSERTS

VANILLA CRÈME BRULÉE

baked vanilla spiced custard with a layer of crunchy toffee & strawberry ice cream

OR

MANGO AND MACADAMIA GELATO

