



NYE 2024 Menu

Entrée

Smoky Bay oysters (4) Chefs Thai dressing, wakame and fresh lime (GF)

Leek & cheddar curd croquettes, black garlic aioli, micro herbs and garden flowers

House smoked duck breast, pickled fennel salad, carrot puree, green pea puree, basil oil and balsamic (GF)

Main

Atlantic salmon, potato & chive puree, bok choy, tomato & red onion salsa (GF)

Pan seared venison fillet, potato & thyme galette, grilled asparagus, date and lime chutney, smoked cherry tomatoes, Thyme infused jus (GF)

King Henry pork cutlet, roasted pumpkin, charred broccolini, caramelized apple, cider sauce petite herbs & chives (GF)

Oven baked chicken breast, roasted sweet potato puree, dressed rocket, green beans, shallots, chicken jus, herbs and garden flowers (GF)

Dessert

Affagatto- Vanilla ice cream, espresso and frangelico (GF)

Vanilla pannacotta, berry couli, strawberry and fresh mint (GF)

Red wine poached pear & frangipani tart, double cream, strawberry and fresh mint

Espresso martin brulee, with biscotti and fresh strawberry (GF available)

*ALL dietary requirements including Vegetarian and Vegan can be catered for. Please inform us when you book

\$100 per person kids menu is available as well