

NYE Menu 2025

Dark rye roll with butter and smoked sea salt

Entree

Kingfish Crudo, peach, radish, pickles fennel, citrus dressing, baby herbs

Black garlic & caramelized leek croquettes, truffle aioli, fried leek, black garlic vinaigrette

Smoked Duck Breast, maple roasted pumpkin, asparagus, orange dressing, herb salad

Main

Pan seared chicken breast, cauliflower puree, baby carrots, sugar snaps, salsa Verde, chives
and garden flowers

Moroccan cauliflower, spiced labneh, hummus, smoked tomato, peninsula, capsicum coulis,
providore lemon olive oil, micro herbs

Sous vide Lamb rump, roasted garlic potato puree, charred broccolini, Green pea, roasted
tomato infused jus, thyme, herbs

Atlantic Salmon, grilled prawn, kipflers potatoes, creamed corn, semi dried cherry tomato &
bean salsa, basil oil, balsamic, fennel frones

Black Angus Beef fillet, potato & thyme galette, asparagus, sous vide beetroot, thyme infuse
red wine jus, petite herbs

Desserts

Affogato, Vanilla ice cream, espresso and frangelico

Dark Chocolate tart, marmalade, mascarpone, strawberry, nut praline

Vanilla pannacotta, raspberries, honeycomb crumble, raspberry coulis, mint

Espresso martini Brulee, biscotti, strawberry

\$115 Per Person

(Inc GST & P/H Surcharge 15%)