



New Year's Eve 2020

Entrée

Streaky Bay oysters(4) with wakame, chefs Asian dressing and fresh lime wedge

Speck and black garlic croquettes with baby herbs and romesco aioli finished with balsamic reduction and olive oil.

Roasted field mushroom and pumpkin, haloumi and dukkah finished with rocket and beetroot relish, olive oil and baby herbs

Main Course

Oven roasted free range chicken breast served with creamed pumpkin and roasted pear finished with a drizzle of walnut infused butter, garden flowers and fried kale

Sous vide lamb rump with chive infused mash potato, green pea puree and roasted beetroot finished with smoked tomato couli and garden flowers

Pan fried barramundi with cauliflower & leek puree, broccolini and fresh tomato salsa finished with a Thyme infused butter, fresh lemon wedge, garden flowers and herbs

Dessert

Cherry frangipani tart with mascarpone, berry couli and freeze dried raspberry dust

Flourless chocolate cake with double cream, mocha ganache and freeze dried raspberries

*All dietary requirements can be catered for- G/F, Vegan & Vegetarian