



# NEW YEAR'S EVE MENU 2024-25

## DINNER

### COURSE #1 ON ARRIVAL

**Woodfired Bread** extra virgin olive oil & aged balsamic (v) AND **Mixed Marinated Olives** (v)  
AND CHOICE OF  
"French 75" Cocktail or Any Mocktail

### COURSE #2 - ENTREE

CHOICE OF

**Six Sydney Rock Oysters** (gf/df): Natural OR Mignonette OR Pickled cucumber, salmon caviar & chardonnay vinegar

**Grilled Avocado** hazelnuts, almond cream, baby beets, salsa verde & potato crisp (vegan/gf/df) (served cold)

**Fried Calamari** chilli salt, lemon & garlic aioli (df)

**Salmon Sashimi** ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df)

**Kingfish Ceviche** avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)

**Roasted Watermelon** burrata, 30yr aged balsamic, river mint, extra virgin olive oil & toasted crostini (v)#

**Zucchini Flowers** tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v)

**Sea Scallops** celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf) (served room temperature)

OPTIONAL ENTREE DISH ADD-ON TO SHARE ACROSS THE TABLE

Additional Oysters: **Six Sydney Rock Oysters** (gf/df): Natural +38 OR **Pickled cucumber, salmon caviar & chardonnay vinegar** +46

### COURSE #3 - MAIN

CHOICE OF

**Vodka Rigatoni** tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)\*\*

**Vegan Mushroom Casarecce** mushrooms, confit garlic, truffle, plant cream & hazelnut (vegan)\*\*

**Prawn & Scallop Ravioli** lardo, coriander, chives & spicy sichuan pepper

**Crab Spaghettini** blue swimmer spanner crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander\*\*

**Quattro Cheese Tortellini** four cheeses & spinach filled tortellini, blackcurrants, pine nuts & sage burnt butter (v)

**Barramundi** pan seared barramundi, paris mash, dill, caper & lemon butter sauce (gf)

**Murray Cod Fillet** pan roasted in brown butter, pea puree, asparagus, scorched beans, broccolini & chives (gf)

**300gr Steak Frites - Rangers Valley Black Onyx Scotch Fillet MBS 4+** café de paris butter, fries, watercress & port jus (served medium only)

**200gr Wagyu Eye Fillet MBS 9+ (+\$10pp)** dulse beurre blanc & chives (gf)  
served with royal potato dauphinoise (served medium or well done)

\*\*SHARE DISH BETWEEN 2 PEOPLE INSTEAD OF SELECTING 2 MAIN DISHES FROM ABOVE\*\*

**Singapore Chilli Style Prawns**

coriander, spring onions, chilli, garlic, steamed rice & house warmed baoger buns

### SIDES

ONE SIDE DISH PER 3 GUESTS - CHOICE OF

**Avocado Salad**, cucumber, cos & chardonnay dressing (ve/gf) OR **Thin Fries** & rosemary salt (v)

### COURSE #4 - DESSERT

SERVED ALTERNATE DROP

**Steamed Vanilla Cheesecake**

berries, graham crumble & honeycomb

**Summer Bombe Alaska**


mango & coconut sorbet, white chocolate,  
mango pearls, coconut flakes & italian meringue (v)

Vegan or Gluten Free Dessert Available on request\*

SEE OVER PAGE FOR DIETARY AND ALLERGEN NOTES IN RELATION TO THIS MENU

\*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS

\*\*Gluten free spaghetti pasta available on request: \$3 per serve. # Gluten free gluten free foccacia option +\$6 on request. Special NYE Set-Menu Only Available.



# KIDS MENU NYE DINNER 2024 - 2025

CHILDREN UNDER 12 YEARS ONLY

## 3 Course Meal

**ON ARRIVAL**  
Kids Colouring Pack & Glow Sticks

### COURSE #1 - ENTREE

**Pop-Corn Chicken**  
with ketchup

### COURSE #2 - MAIN

CHOICE OF  
**Crispy Fish & Chips**  
with tomato ketchup

**Penne Pasta**  
with bolognese OR napoli sauce (v) OR with butter sauce (v)

**Pizza**  
Cheesy cheese pizza with “bunny ears” (v)  
Ham & pineapple pizza with “bunny ears”  
Ham & cheese pizza with “bunny ears”

### COURSE #3 - DESSERT

**Ice-Cream Sundae**  
2 scoops vanilla ice-cream, chocolate sauce & chocolate flakes

### DIETARY NOTES

Gluten Free (gf) - Vegetarian (v) - Vegan (vegan) - Dairy Free (df)  
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.  
We do not have a separate kitchen to prepare allergen-friendly items exclusively.

All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests.  
This includes using a dedicated pot of water for gluten free pasta to be cooked in, separate pans/boards  
for preparing gluten free dishes and a separate deep fryer for fried gluten free items.

DESPITE THESE EFFORTS AND PROCESSES, WE CANNOT 100% GUARANTEE  
THAT OUR FOOD WILL BE COMPLETELY ALLERGEN FREE AND THERE  
IS STILL A RISK OF POTENTIAL CROSS-CONTAMINATION FROM ORDERING  
A GLUTEN FREE OR NUT MENU ITEM. PLEASE CONSIDER THIS RISK  
ESPECIALLY IF YOU HAVE A SEVERE GLUTEN SENSITIVITY, SUCH AS COELIAC  
DISEASE OR SEVERE ALLERGIES OF ANY KIND.



\*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS  
Special NYE Dinner Set-Menu Only Available.