



NEW YEAR'S EVE MENU 2025-26

DINNER

COURSE #1 ON ARRIVAL

Woodfired Bread extra virgin olive oil & aged balsamic (v) AND **Mixed Marinated Olives** (v)

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

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

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)

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

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 baozer 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 2025 - 2026

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

Spaghetti or 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.

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Special NYE Dinner Set-Menu Only Available.

