

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

COURSE #2 - ENTREE

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, 3 oyr 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

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)**

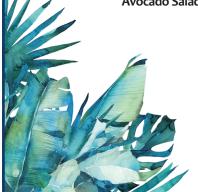
300gr Steak Frites - Rangers Valley Black Onyx Scotch Fillet MBS 4+ café de paris butter, fries, watercress & port jus served medium only

> 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 baoger buns

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

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*





KIDS MENU NYE DINNER 2025 - 2026



CHILDREN UNDER 12 YEARS ONLY

3 Course Meal

 $\begin{array}{c} ON\ ARRIVAL \\ \text{Kids Colouring Pack \& Glow Sticks} \end{array}$

COURSE #1 - ENTREE

Pop-Corn Chicken with ketchup

COURSE #2 - MAIN

CHOICE OF Crispy Fish & Chips with tomato ketchup

 $\begin{tabular}{ll} \textbf{Spaghetti or Penne Pasta}\\ with bolognnese OR napoli sauce (v) OR with butter sauce (v)\\ \end{tabular}$

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

