



New Year's Eve Menu 2016



Starter

Freshly baked cob loaf with house made dips

(Alternate Serves)

Entrée's

Marinated lamb cutlets, pistachio and date farce, pumpkin puree, rosemary crumb, port jus (GF Option)

Prawns, scallop custard, carrot puree, carrot paper, macadamia nut crumble (GF option)

Mains

Chicken sweet corn puree, polenta discs, confit golden shallots, bread wafer, Madeira sauce (GF Option, DF Option)

Pork cutlet, chimichurri crust, pommes dauphine, tomato fondue, roast garlic aioli

(Served with a selection of steamed vegetables)

Desserts

Chocolate pave coffee ice cream, honeycomb, hazelnut cream, coffee and hazelnut soil

Banana parfait chocolate mousse, salted caramel ganache, caramel popcorn (GF, contains peanuts)

To Finish

Flat white Coffee or English Breakfast Tea

**HAPPY
NEW YEAR**